

CHRISTMAS DAY

3 COURSES £85

Menu

STARTERS

Capresante alla Griglia

Grilled scallops served with sliced courgette carpaccio, rocket, cherry tomatoes, and a citronette dressing

Zuppa di Pesce

Seafood soup with king prawns, seabass, salmon, mussels, clams, fresh garlic, chili, and a rich tomato broth

Burrata Puligese

Creamy burrata with bresaola, rocket, cherry tomatoes drizzled in basil-infused olive oil

Tartar di Manzo

Beef fillet tartare topped with quail egg, parmesan shavings, sun-dried tomatoes, and a citronette sauce

MAINS

Tacchino Arrosto

Roasted turkey served with all the trimmings in gravy

Filetto di Manzo alla Griglia

Grilled beef fillet served with mashed potatoes, porcini mushrooms, baby carrots, asparagus, drizzled in truffle oil

Halibut alla Mugnaia

Pan-seared halibut in lemon and butter sauce, served with cauliflower purée, baby carrots, asparagus, and broccoli

Linguine all'Aragosta

Italian pasta with lobster, cherry tomatoes, chili, garlic, white wine, and parsley in a tomato sauce

Tortelloni allo Zafferano

Handmade tortelloni filled with ricotta and spinach, served in a smooth saffron cream sauce

Risotto alle Capesante

Italian rice with grilled scallops, prawns, courgette, garlic, chili, saffron, white wine, and grated parmesan

DESSERTS

Tiramisu

Homemade Italian coffee cake

Panna Cotta

Homemade Italian cream dessert topped with caramel and walnuts

Cheesecake

Homemade cheesecake topped with strawberries and pistachio sauce

Christmas Pudding

Traditioanl Christmas pudding served with brandy sauce

Mango Sorbert

Mango sorbet made with smooth alphonso mango purée



PLEASE LET STAFF KNOW ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS