

# CHRISTMAS DAY LUNCH

## 2024

(V) Caprino con Pera Affogata e Mirtilli Rossi

Warm goat cheese with poached pear, dried cranberries, mixed leaves

Prosciutto e Coppa con Olive Miste

Parma ham & dry-cured pork shoulder, mixed pitted olives

Salmone Affumicato Con Barbabietola Rossa

Smoked Scottish salmon & beetroot salad, cucumber cream dressing

Gamberoni Alla Diavola

Peeled & shelled tiger prawns, garlic, chilli, lemon zest, fresh ginger white wine

Calamaretti Fritti Con Aioli Speziata

Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

Gnocchi di Patate al Ragu'

Potato dumplings, in slow cooked veal and beef ragu' bolognese style

Orata con Gamberetti Saltati

Fillet of sea bream, peeled & shelled shrimps, tomatoes, spices, in velvety sauce

Medaglioni di Manzo Cipolla Rossa e Pancetta

Medallions of beef, pancetta & caramelised red onion, in green peppercorn sauce

Maialino Alla Mostarda di Grano e Marsala

Fillet of pork medallions, tarragon, wholegrain mustard, marsala wine cream sauce

Tacchino Arrosto

Roast Turkey in sage & onion stuffing, chipolata wrapped in pancetta served with in veal gravy enriched with Eldorado wine

Petto d'Anatra al Sanguinello

Roasted breast of duck on its own jus in Sicilian red orange sauce

ALL MAIN COURSES ARE SERVED WITH A PANACHE OF MARKET  
VEGETABLES & ITALIAN STYLE ROASTED POTATOES

DOLCI E CAFFE'

Selection of 3 desserts & Coffees or Tea:

TIRAMISU AL CAFFE' RISTRETTO

Traditional tiramisu, contains dairy products & cooked egg yolks

CAPRESE BIANCA, ALMOND WHITE CHOCOLATE TORTE & VANILLA PANNACOTTA

Gluten free, contains **nuts**, dairy products & eggs

CHOCOLATE NEMESIS

Gluten free, our less, part mousse & part souffle', contains eggs & dairy products

£ 85.00 Per Person

**WARNING:** For Nuts allergy or May contain Nuts see ingredients in **Red Bold lower-case**

All prices are inclusive of V.A.T.

A discretionary 12.5% service charge will be added to the final bill