CHRISTMAS FESTIVEMENU

3 Courses £ 29.50 per person

(V) Portobello Croccante con Zucca e Patate Dolci Gratin of portobello mushroom, sweet potato & butternut squash, on its own sauce

Antipasto di Salumi con Pecorino Sliced Parma ham, sweet cured loin of pork, smoked salami & sheep milk cheese

Salmone Affumicato
Scottish smoked salmon & mixed leaves with citrus fruit and olive oil dressing

Calamari e Gamberi Fritti Lightly fried calamari & prawns (peeled & shelled), warm piquant tomato chutney

Pennette al Pollo e Pancetta con Crema di Grana Padano Strips of chicken & pancetta, garlic, red chilli, in grana cheese fondue Garnished with toasted herbed breadcrumbs

Orata con Peperoni Dolci Arrostiti e Salsa Gremolata Pan roasted fillet of sea bream & roasted sweet peppers in gremolata sauce

Medaglioni di Manzo con Salame Affumicato e Cipollotti Medallions of beef, smoked sausage & spring onions, sweet red pepper balsamic jus

Stinco Di Agnello Slow-roasted lamb shank, ribbons of vegetables, chilli, in mint & red currant jus

Tacchino con Pancetta
Turkey escalope in sage & onion stuffing, wrapped in smoked pancetta
served with chipolata in veal gravy enriched with Eldorado wine

Pollo Ruspante ai Funghi di Stagione Corn fed chicken breast & seasonal mushrooms, in pumpkin, porcini cream sauce

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

DOLCI E CAFFE' Selection of 4 desserts & coffee or tea:

TIRAMISU AL CAFFE' RISTRETTO
Traditional tiramisu, contains dairy products & cooked egg yolks

CAPRESE BIANCA, ALMOND WHITE CHOCOLATE TORTE Gluten free, **contains nuts**, dairy products & eggs

CHOCOLATE NEMESIS

mousse & part souffle' contains eggs & dairy product

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

CASSATA & PANETTONE ICE CREAM IN LAYERS & AMARENE CHERRIES IN SYRUP Contains pistachio nuts dairy ice cream

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