

CHRISTMAS DAY LUNCH

2025

(V) Caprino con Pera Affogata e Mirtilli Rossi

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

Speck e Coppa con Olive Miste

Dry-cured, lightly smoked parma ham & 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, ginger, lemon zest, white wine

Merluzzo e Granchio Con Maionese Speziata

Crab meat & cod fritters cake, lemon, garlic, ginger, pink mayonnaise

Gnocchi di Patate al Ragu'

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

Orata con Pomodori e Olive

Fillet of sea bream, fresh tomatoes, pitted olives & herb salsa dressing

Medaglioni di Manzo con Speck e Cipolla Rossa

Medallions of beef, speck ham & caramelised red onion, green peppercorn sauce

Maialino Alla Mostarda di Grano e Marsala

Fillet of pork, 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 red 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 4 desserts & Coffees or Tea:

£ 87.50 Per Person

All prices are inclusive of V.A.T.

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