

Christmas Dinner

STARTERS

Salmone affumicato

Smoked salmon with crab, crispy capers, toasted rye bread and a lemon and olive oil dressing.

Pasticcio di Fegato

Chicken liver pate with a balsamic and red onion chutney, toasted ciabatte

Mozzarella V GF

Mozzarella with a blood orange and bitter leave salad. pine kernal lemon and honey dressing

Zuppa di pastinaca V

Parsnip and white onion soup with parmesan and truffle crotons

Arancini

Wild mushroom rice ball filled with taleggio cheese coated in breadcrumbs and deep - fried. served with a parmesan cream

MAIN COURSE

Pizza Parma

With mozzarella, goats cheese, tomato and figs topped with parma ham

Tacchina

Turkey breast with parsnips, sprouts and roasted potatoes, pigs in blankets and stuffing

Pizza Gorgonzola

Pizza with mozzarella and gorgonzola cheese topped with friarielli (wild broccoli) and a basil oil dressing

Zucca butternut GF

Butternut squash risotto with roasted butternut squash and crispy sage

Salmone GF

Salmon fillet with a crab bisque, spinach, samphire and baby roast potato

Pastificio spalla di maiale

Large tube shaped pasta with a slow cooked pork shoulder and smoked pancetta

DESSERTS

Tiramisu

Layers of cream and biscuit soaked in liqueur and coffee with vanilla ice cream

Christmas pudding

Served with a white wine and brandy sauce

Pannacotta

Served with grappa soaked figs and ice cream

2 Courses: £24.95

3 Courses £29.95

Tiggis