

Christmas Lunch

STARTERS

Calamari

Deep -fried squid with roasted courgettes and a saffron mayonnaise

Pasticcio di Fegato

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

Mozzarella V GF

Mozzarella with sun-dried tomatoes, caper, roast cherry tomato and basil salad

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 Milano

With mozzarella, tomato, milano salame and spicy nduja, honey dressing

Tacchino

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

Branzino GF

Seabass fillet with fennel, white wine cream and clam sauce baby roast potato and dill oil

Rigatoni calamari

Large tube shaped pasta with baby squid, mussels in a light tomato and chilli sauce

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: £20.95

3 Courses £24.95

Tiggis