

Christmas Lunch

2 courses £22.00

3 courses £25.00

Starters

Calamari

Deep – fried squid with mussel meat, tartare sauce and a spicy nduja oil.

Mozzarella v gf

Fior Di Latte Mozzarella with blood orange, grapefruit, red chicory and a saffron oil

Zuppa Di Giorno v ve gf on request

Celeriac and parsnip soup, truffle oil and croutons

Bruschetta v

Toasted ciabatta topped with goats cheese, butternut squash and crispy sage

Main Courses

Rigatoni Fegatini

Tube shaped pasta with chicken livers in a cream, red wine, tarragon and black pepper sauce.

Risotto funghi v ve on request

Aborio rice with porcini and portobello mushrooms. Topped with a king oyster mushroom

Arrosto di tacchino (£4 supplement)

Turkey breast with honey glazed parsnips, sprouts, roasted potatoes, stuffing and bacon wrapped sausage

Salmone gf (£4 supplement)

Salmon fillet with a saffron and mussel cream, roasted fennel, samphire and baby roast potato.

Pizza Con Zucca v

With butternut squash, taleggio and mozzarella cheese, rocket leaves and a basil dressing

Pizza Gorgonzola

With tomato, mozzarella, Italian fennel sausage, gorgonzola and spicy nduja

Desserts

Tiramisu

Layers of Whipped cream and biscuit soaked in liquor and coffee

Christmas Pudding

With brandy cream

Panacotta

Vanilla set cream with grappa soaked fig