

Christmas Evening

2 courses £24.00

3 courses £26.00

Starters

Arancini v

Mixed wild mushroom arancini with a parmesan cream and basil pesto

Mozzarella v gf

Buffalo mozzarella, pickled plums, scorched chilly, rocket salad and basil dressing

Patè di fegato di pollo

Chicken liver pate with red onion and balsamic marmalade, fig and toasted ciabatta

Zuppa Di Giorno v ve gf on request

Celeriac and parsnip soup, truffle oil and croutons

Antipasti Parma gf

An Antipasti of Parma Ham and Coppa salami, gorgonzola cheese, honey glazed figs and a Balsamic and olive oil dressing

Main course

Zucca butternut v gf ve on request

Aborio with a butternut squash sauce, roasted butternut and crispy sage

Arrosto di tacchino (£4 supplement)

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

Branzino gf (£4 supplement)

Seabass fillet with cauliflower puree, roasted cauliflower, baby roast potatoes and a brown shrimp butter.

Pizza Porcini v

With sprout leaves, porcini mushrooms, mozzarella and gorgonzola cheeses

Pizza Salami

With mozzarella cheese, tomato milano salami, sweet peppers and spicy nduja.

Rigatoni

Tube shaped pasta with slow cooked venison in a tomato and Barolo sauce

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