



CHRISTMAS EVE

Christmas bellini on arrival

MENU

Homemade foccacia, roasted garlic and tapenade

Crostini of goats cheese and red pepper

STARTER

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie (gf/ v)

Lobster raviolo, lobster bisque, samphire (+5)

Lincolnshire partridge and foie gras terrine, elements of pear, vin cotto

Burrata, roast fig, crispy filo, toasted sesame seeds, balsamic dressing (gf/ v)

Prawn and crab cocktail, avocado, marie rose, caviar

MAIN

Tacchino Saltimbocca:

Turkey wrapped in prosciutto and sage, melting fontina cheese, leek and pancetta risotto, shaved chestnuts, crispy Brussel sprouts

Duo of beef:

Slow cooked blade, pan seared wagyu bavette, crispy potato terrine, roast onions, mushroom and caper sauce (upgrade to fillet steak +12)

Roast fillet of sea bass, roast king prawns, sea vegetables, lemon and parsley potato croquettes, caviar and prosecco cream

Beetroot and balsamic pave, beetroot gnocchi, celeriac puree, pistachio pesto, pomegranate (v)

Roast duck breast, confit duck arancini, cherry, pistachio, parsnip puree

DESSERT

Trio of seasonal cheese, fruit cake, celery, grapes, crackers (+4)

Chocolate pyramid, blood orange sorbet, orange liquer mascarpone cream

Roast almond parfait, black cherry sorbet, cherry compote

Treacle sponge, roast apple, cinnamon custard

Coppa Natale – Christmas pudding ice cream, mandarin and prosecco sorbet, hazelnuts, clementine, egg nog cream, pannetone crisp

Coffee and Italian christmas tittle with Italian christmas cake

Ppistachio liquor, limoncello, Amaretto, Vecchia Romana, Amaro del Capo, Baileys)

55pp

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance

A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.

v- suitable for vegetarian diets

*vg – this dish can be adapted to suit a vegan diet

*gf – this dish can be adapted to suit a gluten Free diet