



# FESTA DI NATALE

(Not available Saturday evenings and Sunday Lunch)

## MENU

**Homemade foccacia, roasted garlic and tapenade**

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**Stuzzichini del Cuoco**

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**White onion and parmesan soup**, truffled mushrooms, truffle cheese toastie (GF/V)

**Tuna carpaccio**, red prawn mousse, confit lemon, bottarga, parsley, carbon tuille

**Lasagne rotunda** – modern take on a traditional lasagne

**Crispy cannelloni of goat's cheese**, roast and pickled beetroot, pomegranate, winter leaves

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**Fillet of sea bass with roast king prawns**, sea vegetables, lemon and parsley potato croquettes, caviar and prosecco cream (\*GF)

**Local pheasant breast**, Brussel sprouts, chestnuts, potato fondant, parsnip puree, game jus, mirto gel (\*GF)  
*(a turkey option is available subject to 48 hr pre order)*

**Slow cooked blade of beef**, crispy onions, cavolo nero puree, smoked potato mash, sticky beef jus, roast carrots, salsa Verde (\*GF)

**Pumpkin & ricotta agnolotti**, brown butter, sage, black truffle, aged Parmesan, crispy potato, salt baked celeriac, pumpkin and black truffle puree

**35-day salt aged Fillet steak 'al pepe nero'**, balsamic roast onions, wilted spinach, Italian roast potatoes (+12) (GF)

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**Millefeuille of gianduja** and mandarin, coco tuille, chocolate and hazelnut cream, chocolate orange ganache, crystalised orange, mandarin sorbet

**Trio of seasonal cheese**, house made panforte, celery, grapes, crackers (+£4)

**Monte Bianco** – salted caramel, meringue, toffee apple, almond snow, green apple sorbet (GF)

### Coppa Natale

Christmas pudding ice cream, mandarin and prosecco sorbet, hazelnuts, caramelised clementine, egg nogg cream, panettone crisp (\*vg)

**3 Courses 45**

**2 Courses 38**

Tuesday to Thursday Lunch Offer – Enjoy three courses for £40.

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***Why not upgrade to our Party à la Carte at £59pp?***  
*Includes our Christmas cocktail Natale Frizzante on arrival*  
*(alcohol free alternatives available)*

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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