

BOXING DAY

26th December

ZUPPA DEL GIORNO (v)

Soup of the day

SALMON GRAVELAX

Traditional cured salmon served
with mustard dill dressing and rye bread

ANTIPASTO LOCALE (v)

Tomato bruschetta, aubergine caponata, grilled artichokes, olives,
cipolline baby onions, buffalo mozzarella, sun blushed tomatoes
and freshly baked focaccia

TORTA SALATA DI FORMAGGIO CAPRINO E FUNGHI DI BOSCO (v)

Homemade goat's cheese & wild mushroom tart



COSTATA DI MANZO ARROSTO

Roasted Rib of 21 day aged prime beef with all the trimmings

STINCO D'AGNELLO BRASATO CON PURE' DI PATATE

Slowly braised lamb shank with mashed potato and rosemary jus

RAVIOLI VEGETARIANI AL BURRO E SALVIA (v)

Vegetarian ravioli in a butter and sage sauce

PORCHETTA ARROSTO CON VEGETALI DI STAGIONE ARROSTI AL MIELE

Roasted Rare Breed Suckling pig with honey roasted seasonal vegetables

FILETTO DI SALMONE ARROSTO CON INSALATA

Roasted Salmon Fillet with a warm potato, spring onion and French bean
salad with sundried tomato dressing



TIRAMISU

CHOCOLATE FUDGE CAKE

CHEESE PLATTER

Selection of Italian cheeses with crostini and red onion relish

ICE CREAM & SORBETS

ITALIAN ETON MESS

Crushed meringue, raspberries and Lemoncello cream

£22.50 per person