

CHRISTMAS DAY

25th December

ZUPPA DI FUNGHI SELVATICI (v)

Homemade wild mushroom soup

MOZZARELLA DI BUFALO ALLA PARMIGIANA (v)

Baked buffalo mozzarella and aubergine 'parmigiana'

INSALATA DI GAMBERI DI FIUME SALMONE AFFUMICATO E GRANCHIO

Crayfish, smoked salmon and fresh crab meat salad

GAMBERETTI CON SALSA ROSA

Classic Prawn Cocktail

SALUMI MISTI

A selection of the finest Italian cold cuts...



TRADITIONAL CHRISTMAS TURKEY WITH ALL THE TRIMMINGS

RISOTTO ALLA ZUCCA E FONTINA (v)

Pumpkin and Fontina cheese risotto

FILETTO D'AGNELLO IN PANCETTA SERVITO CON LENTICCHIE BRASATE

Roasted lamb fillet wrapped in pancetta served with braised puy lentils

FILETTO MERLUZZO CON VERZE E BORLOTTI

Pan fried cod served with savoy cabbage and borlotti beans

MEDAGLIONI DI FILETTO ALL AMARONE CON TORTINO DI PATATE

Medallions of beef fillet with Amarone sauce served with potato timballe

TORTA SALATA DI SPINACI, FORMAGGIO DI CAPRA E PEPERONI (v)

Homemade spinach, goat's cheese and red pepper tart

ALL SERVED WITH FAMILY STYLE SIDE ORDERS



TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY AND BUTTER SAUCE

PROFITEROLES

CHOCOLATE FUDGE CAKE

TORTA ALL ARANCIA

Blood orange tart with mascarpone

TORTA CREMOSA E FRUTTA DI BOSCO

Wild berry cheese cake

£45 per person (inc coffee)