

## *Festive Menu*

~ Available 23rd November - 2nd January ~

### **Antipasti**

**Zuppa di carota bianca, mele & Dolcelatte (v)**  
Parsnip & apple soup with Dolcelatte cheese

**Bresaola & Noci (n)**  
Italian air-dried salted beef, walnuts, ricotta cheese, rocket,  
olive oil & lemon dressing

**Salmone agli agrumi di Sicilia**  
Sicilian orange, red onion & pink peppercorn marinated salmon, fennel salad

**Saccottini al pistacchio di Bronte (v)**  
Pear & goat's cheese ravioli in a brandy pistachio creamy sauce

### **Secondi**

**Tacchino di Natale (n)**  
Roast Norfolk turkey accompanied by all the trimmings

**Spigola alla puttanesca**  
Seared fillets of seabass, capers, Kalamata olives & cherry tomatoes,  
seasonal vegetables

**Agnello al rosmarino**  
Slow cooked shank of lamb, mash potato, stem broccoli, lamb jus

**Tortelloni ai funghi (v)**  
Mixed mushrooms tortelloni pasta, walnut & Dolcelatte cheese sauce

### **Dolci**

**Panna cotta alle arance**  
Italian vanilla cooked cream, orange compote

**Panettone farcito**  
Panettone bread & butter, Amaretto creme Anglaise Soft choux pastries filled  
with chantilly cream and covered with chocolate cream

**Profiterols al cioccolato**  
Soft choux pastries filled with chantilly cream and covered with chocolate  
cream

**Coppa torroncino**  
Homemade nougat gelato, chocolate sauce

£32 for two courses ~ £35 for three courses

LUNCH TIME SPECIAL OFFER:

Monday - Friday includes your choice of small house wine, beer,  
prosecco or soft drink