

Christmas Day Menu

Glass of Festive Mulled Wine on arrival

Antipasti

Vellutata di noci (v) (n)

Cream of walnut soup with crusty Altamura bread

Agnoli con tartufo e stracchino all'antica

Truffle & stracchino cheese filled fresh pasta ravioli,
wild mushrooms, butter & sage

Gamberoni in Camicia

Breaded tiger prawns wrapped in pancetta on a bed of rocket
& cherry tomatoes, Sicilian dressing

Carpaccio di manzo alla crema di formaggio al tartufo

Thin slices of beef on a bed of rocket, shaved Parmesan with a drizzle of
Dolcelatte cheese & truffle oil dressing

Secondi

Tacchino di Natale

Roast turkey with pork & chestnut stuffing, pigs in blankets,
roast potatoes & all the trimmings

Filetto al Barolo

Fillet steak, porcini mushrooms in Barolo red wine sauce,
dauphinoise potatoes & vegetables

Pesce al cartoccio

Oven baked fish & seafood parcel with whole seabass, Scottish mussels,
clams & langoustine, white wine, olive oil, garlic, cherry tomatoes,
parsley & a touch of chilli

Crespella con castagne, ricotta e porcini (v) (n)

A crêpe parcel of porcini mushrooms, ricotta cheese & chestnuts
on a bed of cream of dolcelatte cheese, tomato caviar

Dolci

Pandoro con crema di ricotta & pistachio

Traditional Italian Christmas Pandoro cake, ricotta cheese &
pistachio cream served with warm chocolate sauce

Zeppole di San Giuseppe

Traditional Italian homemade choux pastry filled with Chantilly cream,
white chocolate & cream, crowned with an Amarena cherry

Selezione di formaggi e mieli Italiani

Selection of fine Italian cheeses and Italian honey

Gelati & Sorbetti

A selection of homemade ice creams & sorbets

Tea & Coffee

£75 per person, half price for children under 10

(v) vegetarian (n) Nuts

Provisional Menu - subject to change

Buon Natale