



Christmas Festive Menu

ANTIPASTI

Burrata & Winter Tomato Salad (V, GFO)

Burrata, cherry tomatoes, basil, rocket and balsamic glaze.

Carpaccio di Salmone Affumicato (GFO)

Scottish smoked salmon, orange, fennel, capers and dill dressing.

Arancini di Natale (V)

Risotto balls, Taleggio, chestnuts, truffle and cranberry tomato relish.

Roasted Aubergine & Cranberry Caponata (VG, GFO)

Aubergine, cranberries, olives, capers, tomato, basil and toasted ciabatta.

MAIN COURSES

Turkey Saltimbocca

Turkey breast, Parma ham, sage, roasted potatoes, winter vegetables and Marsala jus.

Pan Fried Sea Bass (GFO)

Sea bass, garlic spinach, crushed potatoes and lemon butter sauce.

Wild Mushroom & Spinach Risotto (VG, GFO)

Arborio rice, wild mushrooms, spinach and fresh herbs.

Braised Beef Ragu Tagliatelle

Fresh tagliatelle, slow-braised beef ragu, tomato, red wine and Parmesan.



DESSERTS



Traditional Tiramisu (V)

Espresso-soaked sponge, mascarpone and cocoa.

Vanilla Panna Cotta (V, GFO)

Vanilla panna cotta and mixed berry compôte.

Dark Chocolate & Orange Mousse (VG, GFO)

Dark chocolate mousse, orange zest and winter berry coulis.

Chocolate Truffles (V, GF)

Dark chocolate truffles dusted with cocoa powder.

(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill

PREMIUM

Christmas Menu

ANTIPASTI

Burrata, Roasted Beetroot & Candied Walnuts (V, GFO)

Burrata, roasted beetroot, candied walnuts, rocket and balsamic glaze.

Carpaccio di Salmone Affumicato (GFO)

Scottish smoked salmon, orange, fennel, capers and dill dressing.

Duck Liver Parfait (GFO)

Duck liver parfait, cranberry and fig chutney, toasted brioche.

Roasted Aubergine, Cranberry & Chestnut Caponata (VG, GFO)

Aubergine, cranberries, chestnuts, olives, capers, tomato and basil.

Arancini di Natale (V)

Risotto balls, Taleggio, chestnuts, truffle and cranberry tomato relish.

MAIN COURSES

Slow Braised Beef Short Rib (GFO)

Beef short rib, Parmesan polenta, glazed baby carrots and Barolo reduction.

Tacchino Ripieno

Turkey breast stuffed with chestnuts, pancetta and sage, roasted potatoes, winter vegetables and Marsala gravy.

Roasted Cod Fillet (GFOA)

Cod fillet, saffron velouté, celeriac purée and baby leeks.

Wild Mushroom, Spinach & Chestnut Wellington (VGOA)

Wild mushrooms, spinach, chestnuts, puff pastry, truffle sauce and winter vegetables.

Lobster Ravioli

Lobster ravioli, shellfish bisque and dill oil.

DESSERTS

Spiced Clementine

Panna Cotta (VG, GFO)

Vanilla and coconut panna cotta, spiced clementine compôte and candied orange.

Classic Tiramisu (V)

Espresso-soaked sponge, mascarpone and cocoa.

**Pandoro Bread and
Butter Pudding (V)**

*Pandoro, vanilla custard, sultanas,
orange zest and Amaretto
crème anglaise.*

Torta Caprese (V, GF)

*Flourless chocolate and almond cake
with vanilla mascarpone.*

Chocolate Truffles (V, GF)

*Dark chocolate truffles dusted
with cocoa powder.*

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