



Christmas menu

STARTERS

*Cured salmon gravadlax
served with beetroot purée and lemon
zest vinaigrette*

Tortellini di manzo in Brodo

Flan di spinach with fondue di Parmigiano

MAIN COURSES

*Classic roast turkey served with
all the trimmings*

Wild cod, Italian lentils and clams

*Pumpkin and porcini mushroom
risotto*

DESSERTS

*Italian Panettone and
coffee Chantilly cream*

Christmas pudding with brandy sauce

*Italian cheese board served with truffle
honey*

£35 per person

*Includes a complimentary glass of
Prosecco*