



Christmas Menu

2 course £34.95 | 3 course £39.95

STARTERS

ARANCINI

Riso balls | Ragu | Arrabiata sauce

CARPACCIO

Beef carpaccio rolled in rocket and crispy parmesan shavings drizzled with balsamic glazed reduction.

GAMBERONI

Large tiger prawns | toasted sourdough | chilli | garlic | butter | cherry tomatoes | flat leaf parsley.

FUNGHI TRIFOLATI su CROSTINI

Sautéed wild mushrooms, pecorino cheese with garlic, parsley, and white wine served on a toasted sourdough.

MAINS

ARROSTO DI TACCHINO

Traditional roasted turkey, served with its own gravy sauce, pigs in blanket, Yorkshire puddings, roast potatoes and mixed vegetables

AGNELLO BRASATO

Lamb shank braised with valpolicella red wine and rosemary sprigs, served with mashed potatoes, mixed veg, and its own lamb jus

MISO COD

Cod Loin | Miso Teriyaki | Riso Nero | Mixed Veg

RAVIOLI

Ricotta cheese & Spinach | gorgonzola sauce | garlic | herbs

DESSERTS

STRUDEL DI MELE

Apple & Mincemeat strudel tart topped with delicate sugared almond crumble. Served with a scoop of vanilla ice cream.

TIRAMISU

"lift me up" Savioardi biscuits dipped in coffee and topped with cream

Merry Christmas
and Happy New Year