

Christmas Day Menu

5 courses £50 per person

Antipasto

(Selection of Italian meats, bread and olives)

Starters

Smoked salmon and avocado

(Smoked salmon filled with avocado and goats cheese served with rocket, sweet chilli sauce and garlic ciabatta)

Gamberoni al Forno

(Oven baked tiger prawns with garlic and chili butter served with rockets and garlic ciabatta)

Truffle arancini

(Risotto balls with chestnut mushrooms, shallots and white truffle in golden breadcrumbs finished with grated parmesan served with pea's puree)

Mains

Stuffed Turkey

(Turkey breast with lemony pine nuts, onions and sage stuffing served with gravy, glazed carrots, brussel sprouts, pigs in blanket and roasted new potatoes)

Lemon Sole

(Whole oven baked lemon sole in chilli, capers and garlic butter sauce served with roasted new potatoes and green beans)

Rib - eye steak

(Rib - eye steak with porcini mushroom sauce served with chips and salad)

Lamb Shank

(Oven roasted lamb shank in a rosemary and mint gravy served with roasted new potatoes and green beans)

Gorgonzola Risotto

(Apple, gorgonzola risotto in creamy white wine sauce topped with walnuts)

Desserts

Limoncello Profiteroles

(Puff pastry balls filled with Limoncello whipped cream served with chocolate sauce)

Panna cotta

(Vanilla cream dessert finished with raspberries and dark chocolate)

Apple pie

(Apple pie served with warm custard)

Cheese board

(Selection of cheeses, celery, grapes, crackers and red onion chutney)

Coffee or Tea with chocolates

All prices includes VAT. Allergen menu available on request. All gratuities are shared among the staff.
Please note that extra optional 10% service charge will be added on tables of eight and more.