

# 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)

### **Fungi al Forno**

(Baked mushrooms stuffed with goats cheese, spinach and breadcrumbs in garlic butter served with rocket and garlic ciabatta)

## **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)

### **Cod loin**

(Oven baked cod loin served with spring greens and roasted new potatoes in lemon and capers sauce)

### **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**

### **Chocolate and banana crepe**

(Warm crepe filled with banana served with vanilla ice - cream and chocolate sauce)

### **Panna cotta**

(Vanilla cream dessert finished with raspberry coulis and dark chocolate)

### **Tiramisu**

(Layers of sponge biscuits and creamy mascarpone cheese soaked in espresso and Tia Maria)

### **Panettone**

(Oven baked traditional Italian Christmas bread pudding caramelised with brown sugar served with vanilla ice - cream and chocolate sauce)

## **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.