



Christmas Day Menu

Amuse bouche

Caviar, blini and iced vodka shot

Antipasti

Antipasto di pesce

Homemade smoked salmon, fennel salad, citrus dressing, soured cream, dill

OR

Antipasto di carne

Cured venison and wild boar, Tropea onion chutney, gnocco fritto

Primi

Handmade fettuccine, wild boar ragu

OR

Lobster ravioli, seafood bisque

Secondi

Roast turkey, sage and onion stuffing, bread sauce

OR

Roast rib of beef, Yorkshire pudding, Chianti gravy,

Both served with potatoes alla nonna, sautéed Brussel sprouts with pancetta and chestnuts, honey glazed parsnips and carrots, pickled red cabbage,

Dolci

Panettone pudding, zabaglione and praline ice-cream

OR

Chocolate fondant, vanilla ice-cream, salted caramel sauce

Coffee

with traditional Christmas Ricciarelli biscuits and Panforte



5 courses menu £130* including glass of prosecco on arrival

*Excluding discretionary 12.5% service charge