



## Christmas Party Menu 2021

### Primi

Aubergine parmigiana layer, buffalo mozzarella, tomato emulsion, basil oil

Tuscan lentil soup with focaccia crumble & extra virgin olive oil

Slow cooked calamari Livornese-style with Carasau bread and rosemary

Homemade ravioli filled with seabass, lemon butter sauce

### Secondi

Slow cooked Welsh lamb shoulder, herb crust cutlet, carrot cream served with potato cake

Breast of guineafowl cooked with dried apricots, prunes, broccoli and black truffle

Cod fillet served with white wine, cherry tomatoes, Taggiasche olive, fine beans

Homemade Pappardelle, classic beef ragu

Veal parcel with pecorino cheese and porcini mushrooms, spinach

### Dolci

Giancarlo's tiramisu with Vin Santo

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Panettone pudding

Amedei chocolate fondant, warm melted chocolate heart, vanilla ice cream

Selection of Italian cheeses, home-made chutney, toasted bread.

(Supplement £5)

**£55 per person for 3 courses.**

An optional service charge of 12.5% will be added to your bill.

**Call 01628 788500 to book.**