



## Christmas Set Menu

Lunch and Dinner throughout December 2023

### Amuse bouche

#### Primi

Apulian Burrata, winter roast vegetables

Marinated Beef carpaccio, mustard and lemon dressing, rocket and Parmesan shavings

Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta

Fettuccine, wild mushrooms, Parmesan cream

Our famous seabass ravioli, lemon & butter sauce, chopped tomato, parsley

#### Secondi

Slow-cooked beef cheek, red wine sauce, mash potatoes, tenderstem broccoli

Slow-cooked Welsh lamb shoulder, carrot cream, dauphinoise potatoes

Baby chicken with Tuscan herb and veal stuffing, roasted potatoes, sauteed spinach

Tuscan Cacciucco fish stew, mussels, clams, seabass, squid and prawns, cherry tomatoes sauce

Chard-grilled fillet of seabass, thyme dressing, cauliflower cream, baby vegetables

#### Dolci

Giancarlo's version of Tiramisu with Vin Santo

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Coffee Pannacotta

Panettone pudding and vanilla ice cream

Selection of Italian cheeses, pear compote, acacia honey, fruit and nutty bread  
(Supplement £5)

**£65 per person for 3 courses.**

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

Pre-order is required for parties over 6 people.