





APRÈS-SKI EVENING



JOIN GIANCARLO AND THE TEAM FOR OUR ANNUAL APRÈS-SKI EVENING ON 22ND FEBRUARY ON THE SNOWY SLOPES OF BRAY.

ENJOY AN ITALIAN-STYLE ALPINE FEAST FROM HEAD CHEF GREGORIO ALONG WITH HOT GLUHWEIN BY THE LOG FIRE AND WINTERY COCKTAILS DESIGNED BY GIUSEPPE. AND THIS YEAR WE HAVE A DISCO TO ENJOY SO DRESS IN YOUR FINEST SKI-WEAR, DON A BOBBLE HAT AND SKI ON DOWN FOR A NIGHT OF DELICIOUS FOOD AND FUN.

FAGOTTINO AI FUNGHI

Filo pastry fagottino with Alpine mushroom, served with Taleggio fondue

CANEDERLI ALPINI

Bread, Gorgonzola and beetroot dumplings, Parmesan cream, chives

GUANCIA DI MANZO ALLA “BOURGUIGNON”

Beef cheek “Bourguignon” style, mushroom, button onion, served with creamy polenta

STRUDEL DI MELE

Alpine apple strudel, cinnamon ice-cream



4 COURSE MENU £60PP



12.5% discretionary service charge will be added to final bill