



SET MENU

Christmas

£70 per person for a 3-course menu

Amuse bouche Antipasti

Traditional Italian pork sausage Zampone on lentils & chestnuts
Duck liver pâté, wild mushrooms, red wine reduction, toasted focaccia
Seared Scottish scallops, Jerusalem artichoke, crispy pancetta, parsley oil
Apulian Burrata, roast vegetables, sweet & sour onions, toasted almonds
Our famous seabass ravioli, lemon & butter sauce, tomato concassé
Fettuccine alla "Garfagnana" with beef ragu & Porcini mushrooms

Secondi

Slow-cooked beef cheek, red wine sauce, mashed potatoes, sauteed spinach
Roast turkey stuffed with Italian herbs, Barolo gravy, Brussels sprouts, roast potatoes
Slow-cooked Welsh lamb shoulder, carrot cream, millefoglie potatoes
Pan-fried fillet of hake with garlic, chilli, tomato sauce, fine beans
Char-grilled fillet of seabass, thyme dressing, cauliflower cream, rainbow chard
La Parmigiana, oven-baked aubergine, tomato sauce, basil, smoked mozzarella

Dolci

Giancarlo's Tiramisu with Vin Santo
Italian style doughnuts, vanilla custard, Sambuca & berry jam
Sticky toffee pudding, vanilla gelato
Panettone pudding with cinnamon gelato
Selection of Christmas ice cream: rum & raisin, chocolate cookie, coffee & Baileys

For allergies or intolerances, please ask our team.
All prices are GBP inclusive of VAT.

A 12.5% service charge will be added to your final bill, at your discretion