



BOXING DAY

FRIDAY 26TH DECEMBER

AMUSE BOUCHE

PRIMI

Slow-cooked calamari in tomato sauce, garlic & chilli, toasted bread

Marinated beef carpaccio, mustard & lemon dressing, rocket and Parmesan shavings

Apple, pear, walnuts, Pecorino cheese, celery, pomegranate, honey & lemon dressing

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

Pan-fried veal parcels stuffed with Pecorino cheese, Porcini mushrooms sauce, sauteed spinach

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 and berry jam

Sticky toffee pudding, vanilla gelato

Panettone pudding with cinnamon gelato

Selection of Christmas ice cream: rum & raisin, chocolate cookie, coffee & Baileys

THREE COURSE MENU £70PP

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

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.