



# WINTER EVENINGS

PRIVATE DINING LUNCH

# FESTIVE PRIVATE DINING LUNCH MENU

3 COURSES £55

## STARTERS

### Soup of the Day (VE) (GF available)

Home-made bread

### Mini Mushroom Arancini

Black garlic mayonnaise, Parmesan, truffled duxelle, fresh rocket

### Chicken, Avocado & Blue Cheese Salad (GF available)

Grilled chicken strips, mixed leaves, orange, avocado, pomegranate, blue cheese dressing (served in a tortilla basket)

### Antipasto Italiano (GF available)

Selection of Italian cured meats & cheeses, home-made bread

### Crispy Calamari

Tartare sauce

### Smoked Salmon (GF available)

Marinated with beetroot, served with capers, shallots, Mascarpone & lemon cream, home-made bread

### King Prawn & Avocado Cocktail Salad (GF available)

King prawns, avocado, tiger prawn, Marie Rose Sauce, paprika dust, home-made bread

## MAIN COURSES

Served with seasonal vegetables and roasted potatoes for the table to share

### Porcini Mushroom Risotto with Fresh Black Truffle (GF, V or VE available)

Fresh black truffle, garlic, white wine, Parmesan

### Traditional Roast Turkey Parcel au Jus

(can be served without the Parma ham)

Parma ham, onion & sage stuffing, cranberry sauce, kale

### 28 Days Aged Aberdeen Angus

#### Rib-eye Steak (10oz) (GF available)

Chipped potatoes, peppercorn sauce, grilled tomato

### Oven-baked Fillets of Sea Bass (GF)

Creamy saffron sauce, capers, green beans

### Linguine alla Marinara (GF available)

Mussels, king prawns, octopus, squid, tiger prawn, cherry tomatoes, lobster and brandy bisque

### Corn-fed Chicken Supreme (GF)

Fennel and potato mash, pan-fried fennel, black olives, confit garlic, rosemary & thyme gravy

## DESSERTS

### Christmas Pudding (V)

Brandy cream sauce, rum flambé

### Noel's Red Velvet Cake

Cream cheese filling

### Italian Cheese Selection (GF available)

Served with crackers, nuts and honey

### Fruit Medley (V)

Fresh fruit, fruit caviar, apple and honey syrup

### Selection of Italian

#### Ice Cream/Sorbet (GF, V & VE available)

Choose three scoops of vanilla, chocolate, strawberry, pistachio, Ferrero Rocher ice cream/lemon, raspberry or mango sorbet

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.

For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan