

CHRISTMAS DAY MENU

(Includes a glass of Moët & Chandon Brut Imperial and a selection of canapés)

125

STARTERS

Burrata with Fresh Black Truffle (V, GF)

Butternut squash carpaccio, black truffle shavings, truffle paste, crostini

Fried Polenta (VE) (GF)

Smoked aubergine, mushrooms

Hand-dived Scallops (GF)

Truffle mash, crispy kale & caviar

Pan-fried Tiger Prawns (GF available)

Garlic butter, chilli & white wine sauce, home-made bread

Half a Dozen Seasonal British Oysters (GF)

Mignonette vinaigrette, lemon

Beef Fillet Carpaccio (GF)

Pecorino sauce, rocket, balsamic glaze

24-month Aged

Parma Ham (GF available)

Fig chutney, Parmesan foam, pangrattato, balsamic glaze

MAIN COURSES

(Served with seasonal sharing vegetables and roast potatoes)

Strozzapreti Pasta (VE)

Butternut squash sauce, fried kale

Goats Cheese Ravioli (V)

Beetroot, red onion broth, caramelised onion

Tagliolino Pasta with Fresh Lobster (GF Available)

Half lobster, lobster and brandy bisque, king prawns, cherry tomatoes

Pan-fried Halibut (GF)

Roasted cauliflower, spicy nduja, garden peas, garlic gel

Traditional Roast Turkey Parcel au Jus

Stuffing, cranberry, kale

28 Days Aged Aberdeen Angus Fillet Steak Wellington

Rich stuffing of chicken liver parfait and chestnut mushrooms, red wine jus served with carrots, broccoli & mash potato

Slow-cooked Ox Cheeks (GF)

Truffle polenta

DESSERTS

Christmas Pudding (V)

Brandy cream sauce, rum flambé

Noel's Red Velvet Cake

Cream cheese filling

Warm Chocolate Fondant (V)

Vanilla ice cream fresh berries

Italian Panettone (V)

Warm vanilla custard, dessert wine accompaniment

Chocolate Brownie (VE) (GF)

Raspberry sorbet

Selection of Italian Ice-cream/ Sorbet

(GF, V & VE available)

Please ask for flavours

Italian Cheese Selection

(GF available)

Served with crackers, nuts and honey

TO FINISH

Tea/Coffee & Petit Fours



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.