

£ 7 0

STARTERS

Stuffed Romano peppers, winter vegetable tartare, horseradish sauce, green oil

Smoked haddock arancini, poached quail eggs, herbed cream cheese, mustard sauce

Duck croquette, stuffed with cheese and truffles and cranberries, paprika sauce

MAIN COURSE

Butternut squash risotto, squash marmalade, blue cheese, almond flakes

Red gurnard, lemon pearl, salmoriglio sauce, spinach

Roasted festive porchetta, infused with christmas herbs, goat cheese and pumpkin salad, chestnut jus

DESSERTS

Orange oil sponge cake, whipped ricotta

Tiramisu, carraro arabica espresso





STARTERS to choose

Roasted cauliflower, parmesan crust, parsnip puree, sauteed balsamic red onions, pomegranate seeds, pine nuts

Smoked salmon roulade, green herb sponge, lemon cream cheese, egg, squid and trout caviar

Baked camembert, filo pastry, honey glaze, caramelised pecan nuts, crispy prosciutto, ciabatta

Roasted butternut squash, goat cheese, cherry tomatoes, forest mushrooms, caponata Roasted ray wing, grilled winter vegetables, tomato-caper sauce Slow-cooked Oso Bucco, risotto Milanese, gremolata



D E S S E R T St o c h o o s e

Dark chocolate chestnut log, cherries and vanilla custard

Cavallucci baked cheesecake, spiced poached pear, gingerbread ice cream





£ 1 1 0

STARTERS

Savoy cabbage, stuffed with truffled forest mushrooms, and porcini mushroom jus

Assorted seafood, baby potatoes, artichokes, red onions, capers, cherry tomatoes, olives and celery sauce

Duck and rabbit terrine, prosciutto, mandarin chutney, berries and nut salads

MAIN COURSE

Beetroot Wellington, parsnip puree, horse-radish sauce

Lobster thermidor, triple cooked chips, white wine-mustard sauce

Piazza Italiana Brulée, slow-cooked ox-cheek, caramelised onions gorgonzola mousse, caramelised sugar, roasted baby potatoes

DESSERTS

Amalfi lemon and basil entremet cake, white chocolate soil

Panforte, toasted almond flakes and candied peel, amaretto honeycomb ice cream

