

Christmas Menu

£ 7 9

STARTERS

to choose

Smoked Aubergine tartare: aubergine, sun-dried tomatoes, dates, parmesan mousse, tomato oil, panettone crostini

Arancini with Argentinian prawns, saffron-lobster sauce, orange foam

Sliced slow-cooked veal with marsala aioli, caper leaves, truffle pearls, roasted cranberries

MAINS to choose

Cauliflower chestnut Christmas pie with taleggio cheese, pastry dough

Bucatini with pulled duck ragout, orange zest, pecorino fonduta

Christmas herbs crust sea bass fillet with prosecco sauce, Tuscan sauteed cabbage

DESSERTS

to choose

Cinnamon crumble with custard, rhubarb compote, merengue

Panettone with zabaione cream





Aristmas Menu

£ 9 5

STARTERS

to choose

Burrata with roasted fennel, orange, brioche crumble

Red prawn tartare with mandarin cream, baked Romano pepper

Beef tartare with gherkins, shallots, chestnut jam, winter black truffle, panettone crostini

MAINS to choose

Winter black truffle risotto with porcini mushrooms, crispy parmesan $\,$

Lobster Ravioli with saffron lobster bisque, orange foam, chives

Porchetta stuffed with fennel, chestnuts, breadcrumbs, apple gel, winter vegetables, pork jus

DESSERTS

to choose

Classic Tiramisu

Mandarin Cheesecake





Aristorias Menu

£ 1 1 0

STARTERS

to choose

Roasted pumpkin panzanella salad with goat cheese, ciabatta crunch, pickled shallot, pomegranate

Crab salad with avocado, spiced aioli, apple, lemon zest, celery, trout caviar served on crab shell with orange oil

Venison arancini stuffed with scarmorza cheese, juniper berries sauce, rosemary

MAINS to choose

Agnolotti with mushrooms, cheese sauce, white seasonal truffle

Whole lobster thermidor with chips, white wine sauce

Balsamic glazed short ribs with celeriac puree, Barolo demiglace with cranberries

DESSERTS

to choose

Christmas Yule log cake

Apple tarte tatin with ginger ice cream

