

Zuppa di porri e patate (v) (gf)*

Fresh leek & potato soup with sourdough bread

Crostino ai funghi porcini (v)

Toasted bread with porcini mushrooms sauteed with garlic & parsley

Salmone affumicato e avocado (af)*

Smoked salmon with an avocado & lime mousse

Gnocchi alla sorrentina (v) (gf)

Oven baked gnocchi pasta with a tomato sauce & mozzarella

Cozze cedro & Ndujia (gf)*

Mussels in a cider & spicy Ndujia sauce served with bread



Wellington vegetariano (v)

Vegetarian wellington with beetroot, spinach & butternut squash wrapped in pastry **Tagliatelle broccoli e pancetta (gf)***

Tagliatelle with a broccoli & pancetta sauce

Arrosto di Tacchino Natalizio (gf)*

Traditional roast turkey with all the trimmings

Tonno (gf)

Grilled tuna steak, tomato, olives & capers

Bistecca (gf) +£4.00

Rib eye steak with choice of sauce (gorgonzola, peppercorn, mushroom)

All meat & fish dishes are served with seasonal vegetables & potatoes



Tiramisu'

Espresso-soaked savoiardi biscuits and layers of lightly sweet cream & mascarpone **Panna cotta (af)**

Set vanilla cream with raspberry sorbet & berry fruit

Rum Baba

Classic sponge baba, soaked in rum

Profiteroles

Choux pastry filled with chocolate cream & white chocolate couverture



2 Courses £29.95

3 Courses £35.95

Christmas crackers on the table
An optional 12.5% service will be added on parties of 6 or more
Menu may be subject to minor adjustment

(v) vegetarian (gf) gluten free (gf)*can be made gluten free

PLEASE INFORM OF ANY ALLERGIES OR DIETARY
REQUIREMENT BEFORE ORDERING
FLOUR & NUTS ARE USED IN OUR KITCHEN