

Christmas Day Lunch Menu

25th December 2019

5 course set menu with a glass of champagne or a Negroni
for £115.00 per person

Antipasti

Insalata di granchio - Fresh Devon crab with Florence fennel,
Dandelion and Sardinian Bottarga

or

Burrata - Fresh burrata with grilled marinated red peppers, farinata,
swiss chard and Taggiasche olives

or

Carne salata - Thinly sliced black Angus beef with rocket pine nuts and Parmesan

Primi

Ravioli di tartufi - Ravioli of ricotta, parmesan, porcini mushrooms and black truffle

Secondi

Sformato di Fontina e zucca - Baked delicate squash and Fontina cheese soufflé with spinach,
cream and Parmesan

or

Branzino al forno - Roasted sea bass with tomatoes, olives, capers, roasted Sicilian red peppers and
Italian spinach

or

Filetto di manzo - Hereford beef fillet (med rare) with amarone sauce, sweet celeriac

Il Formaggio

Selection of Italian cheese served with mostarda and homemade crackers

Dolci

Amalfi lemon tart

or

Soft chocolate cake - with crema di mascarpone

or

Panettone bread pudding - with Vin Santo ice cream

Please speak to a member of the team if you have any dietary allergies or intolerances

Contorni £5 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with new season olive oil

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added
to the final bill.