

Christmas Eve Menu

24th December 2019

4 course set menu with a glass of Prosecco or a Negroni
for £95.00 per person

White truffles - £8 supplement per gram

Antipasti

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

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber,
fresh basil and caprino fresco

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

Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish

Pimi

Ravioli di zucca - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage

Risotto di mare - Risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chili

Cappelletti di vitello - Hand-made pasta stuffed with slow cooked veal,
pancetta and Porcini mushrooms

Secondi

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

Orata al forno - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley, Rainbow chard, slow
cooked Sicilian red peppers and Taggiasche olives

Costata di agnello - Roast rack of Somerset lamb (pink) with roasted Jerusalem artichokes, salsify squash,
carrots, golden beetroots, turnip and salsa d'erbe

Filetto di manzo - Aberdeen Angus beef fillet (med rare) with sweet celeriac, cavolo nero,
Amarone and salsa verde

Dolci

Amalfi lemon tart

Soft chocolate cake - with crema di mascarpone

Panettone bread pudding - with Vin Santo ice cream

Il Formaggio - served with mostarda and home made crackers

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.