

Christmas Day Menu - 25th December 2020

£165 per person 5 course menu

*Including a half bottle of Perrier-Jouët Grand Brut NV Champagne and
half a bottle of Verminto, Cala Silente, Santadi 2019 or
Carignano del Sulcis, Grotta Rossa, Santadi 2017 per person*

Antipasti

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

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

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 delica squash and Fontina cheese soufflé with
spinach, cream and Parmesan

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

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

Il Formaggio

Selection of Italian cheese served with mostarda and homemade crackers

Dolci

Amalfi lemon tart – with crème fraiche

Soft chocolate cake - with crema di mascarpone

Panettone bread pudding - with Vin Santo ice cream

Contorni £7 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with new season olive oil

Fresh Truffles from Alba are available at a supplement of £35 for 3 grams

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

All prices include VAT at the current prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.