



## Christmas Dinner Menu 2018

### STARTER

ZUPPA DI ZUCCA (V)

*Roasted Butternut Squash Soup, Toasted Walnuts & Truffle Oil*

PETTO D'ANATRA SCOTTATO

*Duck Breast, Baby Leaf Salad, Pomegranate & Raspberry Dressing*

SALMONE SCOZZESE MARINATO

*Vodka and Beetroot Marinated Scottish Smoked Salmon, Wild Rocket & Fennel Shavings*

FOCACCIA CON BURRATA & PORCINI (V)

*Home-made 'Focaccia' Bread Topped with Burrata Mozzarella & Pan Fried Porcini Mushrooms*

### MAIN COURSE

TACCHINO AL FORNO

*Traditional Roasted Free Range Norfolk Turkey, Sage and Onion Stuffing with Cipollata Sausages,  
Roasted Potatoes, Mixed Winter Vegetable*

ARROSTO D'AGNELLO GALLESE

*Roasted Welsh Lamb Rolled with Spinach, & Red Roasted Peppers in a Rosemary Sauce with Lentils  
& Parmesan Mashed Potato*

PACCHERI CON RAGU' DI MANZO

*Paccheri with Scottish Beef Ragù and Parmesan Shavings*

FILETTO DI BRANZINO IN PADELLA

*Pan-Fried Sea Bass Fillet & Red King Prawns in a Prosecco & Butter Sauce with a Timbale of Saffron  
& Vegetable Risotto*

FAGOTTINO DI PASTA SFOGLIA CON VEDURE (V)

*Roasted Vegetable Strudel with Sweet Mashed Potato & Pistachio Pesto*

### DESSERT

SELEZIONE DI DOLCI

*Selection of Mixed Desserts:*

*Chocolate Brownie*

*Traditional Panettone Pudding*

*Vanilla Pana Cotta*

*Or*

STILTON & UVA

*Colston Bassett Stilton, Grapes & Biscuits (£4,5 supplement)*

**INCLUDED PANETTONE, WALNUTS & CLEMENTINES**

**£55.00**

A SERVICE CHARGE OF 12.5% WILL APPLY TO YOUR BILL