



## Christmas Lunch Menu 2019

### STARTER

ZUPPA DI FUNGHI E TARTUFO (V)

*Wild Mushrooms Soup, Parmesan Croutons & Truffle Oil*

SCOTTATA D'ANATRA

*Seared Fresh Barbary Duck Breast, Walnuts & Raspberry Dressing*

SALMONE AFFUMICATO AL GINEPRO

*Juniper Berry Smoked Salmon, Rye Bread, Home-Made Pickled Cucumbers & Fresh Dill*

RAVIOLONE, PECORINO E BIETOLA

*Home-Made Ravioli filled with Chard, Goat's Cheese & Pecorino with a Butter & Saffron Sauce*

### MAIN COURSE

TACCHINO TRADIZIONALE ARROSTO

*Traditional Roasted Free Range Norfolk Turkey, Sage and Onion Stuffing with Chipolata Sausages,*

*Roasted Potatoes, Mixed Winter Vegetable*

AGNELLO, CASTAGNE E TARTUFO

*Roasted Welsh Lamb Rolled with Black Winter Truffle & Chestnut with Parmesan, Mashed Potatoes &*

*Brussel Sprouts*

SALMONE, GAMBERI E PROSECCO

*Pan-Fried Salmon Fillet on a Bed of Wild Rice, Spinach & Shrimps, Prosecco & Butter Sauce*

MELANZANE RIPIENE AL CAPRINO

*Baked Aubergine with a Home-Made Ratatouille & Crumbled Goat's Cheese*

PACCHERI RAGÙ

*Paccheri Pasta in a Rich Beef Ragù & Parmesan Shavings*

### DESSERT

SELEZIONE DI DOLCI

*Selection of Mixed Desserts:*

*Mini Chocolate Brownie*

*Mini Traditional Panettone & Pistachio Pudding*

*Mini Baba Cream & Wild Berries*

*Or*

STILTON & FIGS

*Stilton, Figs Mustard & Biscuits (£4,5 supplement)*

**£42.50**

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL