



Christmas Lunch Menu 2018

STARTER

ZUPPA DI ZUCCHA (V)

Roasted Butternut Squash Soup, Toasted Walnuts & Truffle Oil

PETTO D'ANATRA SCOTTATO

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

SALMONE SCOZESSE MARINATO

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

FOCACCIA CON BURRATTA & PORCINI

Italian Sea Salt Flat Bread Topped with Burrata Mozzarella & Pan Fried Porcini

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 Mash Potato*

FILETTO DI BRANZINO IN PADELLA

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

FAGOTTINO DI PASTA SFOGLIA CON VEDURE

Roasted Vegetable Strudel with Sweet Mash Potato & Pistachio Pesto

DESSERT

SELEZIONE DI DOLCI

Selection of Mixed Desserts:

Chocolate Brownie

Traditional Panettone Pudding

Vanilla Pana Cotta

Or

STILTON & UVA

Stilton, Grapes and Biscuits (£4,5 supplement)

INCLUDED PANETTONE, NOCI E CLEMENTINE

£42.50

A SERVICE CHARGE OF 12.5% WILL APPLY TO YOUR BILL