



## Christmas Dinner 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**

**£55.00**

A SERVICE CHARGE OF 12.5% WILL APPLY TO YOUR BILL