CHRISTMAS SET MENU

A SELECTION OF SHARING STARTERS

Roast Beef, Parmesan Croquet & Horseradish Mayo

Pizzetta, Roasted Artichokes (VE)

Beetroot Cured Salmon, Fennel Salad & Polenta Crackers

Burrata, Caponata Siciliana, Crispy Shallots (V)

Arancini with Porcini Mushroom & Truffle Dressing (V)

A CHOICE OF MAIN COURSE

TACCHINO TRADIZIONALE ARROSTO
Traditional Roasted Free Range Norfolk Turkey, Sage & Onion Stuffing, Pigs in Blankets, Goose Fat & Thyme Roast Potatoes, Honey Glazed Carrots & Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

AGNELLO DI NATALE
Roasted Shoulder of Welsh Lamb Roulade, Patate Puree, Glazed Carrots, Black Cabbage & Red Wine Jus

ROTOLO DI BRANZINO
Sea Bass Fillet, Duchess Potatoes, Samphire in a Prosecco Brown Shrimp Sauce

RISOTTO ZUCCA (V)
Risotto with Heritage Butternut Squash, Spinach & Hazelnut Crumble

GNOCCHI RICOTTA (V)
Ricotta Gnocchi, Slow Cooked Wild Mushroom Ragù, Rocket & Truffle

SELECTION OF MIXED DESSERTS

CHRISTMAS TIRAMISU'
Amaretto Disaronno Raisins & Ferrero Roche

Or

COLSTON BASSETT STILTON & FIGS (£7,5 SUPPLEMENT)

£62.00

A service charge of 12.5% will be added to your bill