



CHRISTMAS SET MENU

A SELECTION OF SHARING STARTERS

ARANCINI DI NATALE (V)

Golden risotto balls filled with black truffle & served with a rich Parmesan fondue

CARPACCIO DI PETTO D'ANATRA AFFUMICATO

Thinly sliced smoked duck breast with pickled walnut & homemade festive chutney

BURRATA CON ZUCCA E MELOGRANO (V)

Creamy Burrata with roasted pumpkin wedges, toasted pumpkin seeds, & fresh pomegranate

GAMBERONI AL VINO BIANCO

Sautéed king prawns with garlic, chilli, white wine butter, & fresh parsley

FUNGHI RIPIENI CON CASTAGNE (V)

Oven-baked mushrooms filled with a rustic winter blend of sweet chestnut, golden breadcrumbs, herbs, & crispy shallots

A CHOICE OF MAIN COURSE

TACCHINO TRADIZIONALE ARROSTO

Traditional Kelly Bronze turkey served with crispy roast potatoes, pigs in blankets, homemade sage stuffing, Brussels sprouts with chestnuts, cranberry sauce, & rich gravy

TAGLIATELLE AL RAGÙ BIANCO E TARTUFO

Tagliatelle with a white wine ragù and truffle

Vegan alternative available — lentil, mushroom, & walnut ragù with toasted pine nuts

OSSO BUCO ALLA MILANESE

Braised veal shank in a white wine & gremolata sauce, served with saffron potato purée

BRANZINO AL FORNO

Oven-baked sea bass fillet with spicy lentils & a rich white wine shrimp sauce

WELLINGTON DI FUNGHI E CASTAGNE (VG)

Golden puff pastry filled with wild mushrooms & chestnuts, served with spiced lentils & saffron purée

DESSERT

PANETTONE AL FORNO

Traditional panettone bread & butter pudding served warm with a rich zabaglione custard

£69.50