

CHRISTMAS SET MENU

2 Courses £26.95. 3 Courses £34.95

STARTERS

Cannellone di Brasato di Manzo

Cannelloni stuffed with braised beef and vegetables, aromatic herbs on a bed of creamy courgettes puree

Arancino Vegano (VG)

Deep fried breaded risotto ball stuffed with garlic and parsley mushrooms, vegan bechamel

Tartina di Verdurine di Stagione

Mixed seasonal vegetable tart with a creamy peppers and potato puree

Crostino di Salmone agli Agrumi

Citrus marinated salmon served on a crostino bread with dill crème fraîche and pink peppercorn

MAINS

Tacchino Ripieno

Roasted turkey, stuffed with Italian pork sausages and herbs served with Lyon's potatoes, spinach, and gravy

Raviolo con Erbe di Campo (VG)

Ravioli stuffed with spinach and chards served in creamy broccoli sauce

Nasello alla Mediterranea

Pan-fried hake served with sautéed potato, in a tomato, olives and capers sauce

Guancia di Bue

Red wine braised ox cheek served on a potato puree, jus

DESSERTS

Pannacotta ai Frutti di Bosco

Traditional pannacotta with mixed wild berries coulis

Semifreddo al Torroncino

Ice cream-like cake with nougat, served with a warm melted dark chocolate and crumbled mixed nuts

Fondente al Cioccolato

Chocolate fondant with warm heart served with vanilla Italian gelato

Torta carota e gelato al Panettone

Carrots, almonds, and orange cake served with home-made artisan panettone gelato e candid fruit

Please inform a member of staff of any allergy you may have