



Christmas Lunch Menu 2017

STARTER

ZUPPA DI FUNGHI IN CROSTA DI PANE (V)

Mixed Porcini and Wild Mushroom Soup Fresh Cream Finish

TRITTICO DI PESCE

Home Cured Gravlox with Cream Cheese and Chives

Mackerel Mousse with Capers and Black Olives

Sliced Smoked Tuna with Rocket and Sun-dried Tomatoes

ROAST-BEEF SCOZZESE

*Finely Sliced Rare Scotch Roast Beef Served Cold, Home-Made Horseradish Sauce, Wild Rocket, Parmesan Shavings,
Lemon Olive Oil Dressing*

RAVIOLI RICOTTA E SPINACI (V)

*Home-Made Ravioli Filled with Ricotta, Spinach and Sun-dried Cherry Tomatoes
in a Butter and Sage Sauce*

MAIN COURSE

TACCHINO AL FORNO

*Traditional Roasted Free Range Norfolk Turkey, Sage and Onion Stuffing with Cipollata Sausages,
Roasted Potatoes, Mixed Winter Vegetable*

STINCO D'AGNELLO

Roasted Welsh Lamb Shank with Lentils and Mashed Potatoes

FILETTO DI SPIGOLA

Pan-Fried Sea Bass Fillet in a Shellfish Jus, Prawn Risotto Timbale

TAGLIATELLE RAGU

Home-Made Tagliatelle with Scotch Beef Ragù, Parmesan Shavings and White Truffle Oil

RUSTICA DI NATALE (V)

Home-Made Quiche with Pumpkin, Chestnuts, Walnuts and a Parmesan and Béchamel Finish Wrapped in Puff Pastry

DESSERT

SELEZIONE DI DOLCI

Selection of Mixed Desserts:

Panettone filled with Vanilla Ice Cream

Traditional Christmas Pudding with Home-Made Custard

Home-Made Classic Tiramisu

Or

STILTON & UVA

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

£42.50

A SERVICE CHARGE OF 12.5% WILL APPLY TO YOUR BILL