

Christmas

MENU

STARTERS

ZUPPA DI ZUCCA

THYME AND GARLIC ROASTED BUTTERNUT SQUASH SOUP WITH TOASTED
HOMEMADE BREAD

GAMBERI AGLIO E PEPERONCINO

SEA SALT PAN FRIED TIGER PRAWNS WITH WILD ROCKET AND GARLIC,
RED CHILLI SAUCE

PATE DI FEGHATINI DI POLO

CHICKEN LIVER PATE WITH BROMLEY APPLE CHUTNEY, SALAD GARNISH
AND TOASTED BREAD

FUNGHI PORTOBELLO RIPIENI

BAKED PORTOBELLO MUSHROOMS, STUFFED WITH SUNBLUSTED
TOMATOES, BABY SPINACH, TOPPED WITH GRILLED GOAT CHEESE AND
BASIL PESTO

MAIN DISHES

TACCHINO DI NATALE

TRADITIONAL OVEN ROASTED BREAST OF TURKEY WITH
SAUTEED POTATOES, VEGETABLES PIGS IN BLANKET, CRANBERRY SAUCE
AND GRAVY

BRANZINO AL LIMONE

OVEN BAKED WHOLE SEA BASS WITH SAUTEED POTATOES VEGETABLES
AND LEMON, WHITE WINE SAUCE

TAGLIATA DI MANZO RIBEYE

GRILLED SURREY FARMS RIBEYE STEAK, THINLY SLICED IN A BED OF
ROCKET SALAD WITH PARMESAN SHAVINGS AND BALSAMIC GLAZE

COSCIOTO DI AGNELLO AL FORNO

HERB MARINATED ROASTED LEG OF LAMB WITH SAUTEED POTATOES,
VEGETABLES AND RED WINE SAUCE

RISOTTO FUNGHI DI BOSCO E TALEGGIO

WILD MUSHROOM RISOTTO WITH TALEGGIO CHEESE AND TRUFFLE OIL

DESSERTS

BANOFFEE PIE, TIRAMISO, CHOCOLATE PROFITEROLS OR
CHRISTMAS PUDDING