

# 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

### FUNGI 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

£95,00 P/P  
KIDS £50,00