

# CHRISTMAS DAY 2025 MENU

## £105 PER PERSON

### STARTER COURSE

#### **Burrata Pomodoro**

Italian Burrata served with marinated heritage tomatoes and spring onions, alongside homemade crostini bread (GF)(V)

#### **Formaggio Fritto**

Golden crusted deep fried Goats Cheese served with a homemade strawberry coulis, fig confit and rocket leaves (V)

#### **Capesante di Limoncello**

Pan fried Scottish Scallops in a decadent limoncello liqueur sauce with homemade croutons (GF)

#### **Salmone Affumicato**

Smoked Salmon stuffed with cream cheese and crab meat, served with homemade crostini bread, rocket leaves and Marie Rose sauce

#### **Asparagi e Prosciutto**

Oven baked Asparagus wrapped in Italian parmaham, topped with a homemade Hollandaise sauce, poached egg and fresh rocket leaves (GF)

### MAIN COURSE

#### **Tacchino Arrosto**

Traditional Sage and Onion Stuffed Roast Turkey and homemade gravy served with goose fat roast potatoes, and all the traditional trimmings (GF)

#### **Ippoglosso Puttanesca**

Pan roasted Halibut cooked in a caper, anchovy, olive and tomato sauce, served with saute new potatoes and broccoli (GF)

#### **Carre di Agnello**

Pan fried Rack of Lamb in a rich red wine sauce, served with mashed potatoes and heritage carrots (GF)

#### **Bistecca**

Grilled Ribeye on the bone cooked to your liking, served with Boscaiola sauce, saute potatoes and vegetables (GF)

#### **Papardelle al Tartufo**

Egg ribbon pasta cooked with wild mushrooms in a creamy truffle sauce (GF)(V)

### DESSERT

**Sticky Toffee Pudding** - Served with Salted Caramel Ice Cream  
**Panettone Bread and Butter Pudding** - Served with Custard  
**Apple and Rhubarb Crumble** - Served with custard  
**Christmas Pudding** - Served with brandy sauce  
**Ice Cream and Sobet** - 3 scoops, choice of Vanilla, Chocolate, Strawberry, Cookies and Cream, Salted Caramel Ice Cream or Lemon, Strawberry, Passionfruit Sorbet

Christmas Crackers included for every person dining with this menu  
A £10.00 per-person non-refundable deposit is required at the time of booking to secure your table

Preorders are required by the 11th of December  
A 10% Service Charge is added to tables of 5 or more  
(GF) - Gluten free upon request (V) - Vegetarian

# KIDS CHRISTMAS DAY MENU

## £65.00 PER CHILD

### STARTERS

#### **Garlic Bread**

Homemade pizza base topped with garlic butter

#### **Garlic Bread with Mozzarella**

Homemade pizza base topped with melted mozzarella and garlic butter

#### **Garlic Dough Balls**

Homemade dough balls served with garlic butter and cucumber slices

### MAINS

#### **Tacchino Arrosto**

Traditional Roast Turkey served with homemade gravy, goose fat roast potatoes, and all the traditional trimmings

#### **Pollo Milanese**

Breaded deep fried chicken breast, served with linguine in tomato sauce

#### **Linguine Bolognese**

Linguine pasta cooked with homemade beef ragu

#### **Linguine Carbonara**

Linguine pasta cooked with egg, parmesan, cream and pancetta

#### **Risotto ai Porcini**

Slow cooked arborio rice cooked with porcini mushrooms and baby peas, garnished with parmesan flakes

### DESSERTS

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**Panettone Bread and Butter Pudding** - Served with Custard

**Apple and Rhubarb Crumble** - Served with custard

**Christmas Pudding** - Served with custard

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