



## Festive Menu 2021

£42.00 per person

*Parties of up to 20 guests can select from the below group menu on the day*

*Parties of 21 & above can send a pre order (mains and desserts only) from the below group menu*

*Parties of 31 & above are kindly asked to choose one main course and one dessert for the entire group (starters are always served to the table to share – all options listed)*

*Dietary requirements will always be catered for separately, please advise beforehand*

### Starters - All served Family style for sharing

#### **Bruschetta classica**

Toasted focaccia, topped with fresh tomato, oregano & garlic

#### **Polenta concia & funghi**

Creamy Polenta, mixed wild mushrooms and cheese

#### **Burrata Zucca & balsamico**

Creamy burrata, pumpkin puree & Balsamic

#### **Carpaccio di manzo, rucola e grana**

Pepper seared beef carpaccio, rocket & Parmesan shavings

#### **Polpette piccanti**

Spicy n' duja & grana padano meatball

### Main Courses

#### **Risotto ai frutti di mare**

Seafood risotto, bisque sauce & basil

#### **Salmone, sedano rapa e olive**

Pan fried Salmon, celeriac mash, taggiasca olives & basil

#### **Spaghetti funghi trifolati e tartufo nero**

Fresh spaghetti, wild mushroom & truffle sauce

#### **Scamone di agnello lenticchie e senape**

Roast lamb rump, castelluccio lentils & mustard sauce

### Desserts

#### **Panettone tradizionale**

Traditional, festive warm pudding

#### **Tiramisu'**

Ladyfinger and espresso, mascarpone cream

#### **Pannacotta, cioccolato e pistacchi**

Pannacotta, chocolate Sauce & crunchy pistaccio

#### **Pecorino di pienza e miele al tartufo**

Pecorino from pienza & truffle honey

(v) Vegetarian

*if you have any allergies or food intolerances please do advise your waiter*

*Please be aware that we work with only the freshest ingredients and some of the above dishes might change  
20%VAT included. A 12.5% discretionary service charge will be added to your bill*