
FESTIVE MENU 3

£150 per person

antipasti

{served to share}

RED PRAWN CARPACCIO

sliced kumquat, szechuan pepper, lemon oil

FOIE GRAS & FIG TERRINE

red onion marmalade, pan brioche

ROAST PUMPKIN

burrata, hazelnut, balsamic vinegar

paste

{served to share}

RAVIOLI CACIO E PEPE

black truffle

LOBSTER CAVATELLI

tomato, spring onion, spicy breadcrumbs

secondi

{choice of}

CORNISH TURBOT

ferrari perle sauce, braised leek, root vegetables

BEEF FILLET ROSSINI

foie gras, black truffle

GRAN RISERVA RISOTTO

seasonal mushrooms, black truffle

ROASTED BRONZE TURKEY *

chestnut and sage stuffing, turkey bacon, chicken chipolatas, roast potatoes, brussels sprouts, cranberry sauce

£15 supplement

** Please note we will require a 48h pre-order*

dolci

{served to share}

CHEESE BOARD

assortment of italian cheeses,
dried fruits and grapes

PANETTONE

pistachio cream, chocolate,
vanilla gelato

TRONCHETTO DI NATALE

white chocolate mousse,
sweet citrus