CHRISTMAS EVE DINNER

24th December 2024

Four-course menu including a glass of Champagne or Negroni 99 per person I Available from 6 pm to 10 pm

ANTIPASTI

Burrata

Fresh burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

Prosciutto di Parma

24-months aged Prosciutto di Parma with marinated violet artichokes, sweet radicchio, aged balsamic vinegar, pine nuts and Parmesan shavings

Puntarelle

Thinly sliced winter chicory shoots with salted Ortiz anchovy, capers, Volpaia vinegar and Cappezana new seasons olive oil

Tuna tartare

Yellowfin tuna tartare with sourdough pangrattato, chopped rocket, capers, shaved fennel and Amalfi lemons

PRIMI

Ravioli di zucca

Ravioli of roasted delica squash, ricotta and marjoram served with butter and shaved autumn black truffle

Risotto di mare Risotto with clams, seabass, mussels, prawns, tomatoes, chilli and parsley

Cappelletti d'anatra Handmade pasta stuffed with slow cooked duck, served with porcini and Parmesan

SECONDI

Sformato di fontina & zucca

Baked delica squash and Fontina cheese soufflé with spinach, cream and Parmesan

Filetto di branzino Pan-roasted seabass fillet with Datterini tomatoes, capers and Taggiasche olives, served with rainbow chard and slow-roasted Sicilian red peppers

Scamone d'agnello

Marinated Lake District lamb rump with a Caponata of slow cooked aubergines, zucchini, tomato, red peppers and basil, served with with spinach and lamb jus

DOLCI

Il formaggio - Selection of Italian cheeses served with mostarda and homemade crackers

Fruttone - Almond, cherry and chocolate tart served with vanilla ice cream

Panettone bread pudding - Served with Vin Santo ice cream

Amalfi lemon tart - Served with crème fraîche

THEO RANDALL



Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.