

Christmas Day lunch menu

Served 12-3pm on Wednesday 25th of December

3 course lunch £74.95 pp, Christmas crackers, mince pies and coffee.

Starters

Zuppa di aragosta – Homemade lobster bisque served with homemade bread.

Carpaccio (gf) – thin sliced raw Scottish beef marinate with olive oil and lemon topped with rocket salad and parmesan shavings.

Aragosta di fiume - fresh Crayfish grilled topped with aromatic breadcrumbs, drizzled with olive oil dressing.

Ravioli zucca e amaretti(v) – Homemade parcels of pasta stuffed with butternut squash and amaretto biscuits served on butternut squash veloutee.

Terrina di cacciagione – homemade game terrine with dried fruits & pistachio wrapped in pancetta served with cranberries chutney and homemade bread.

Main courses

Tacchino - Traditional roast turkey

Capriolo (gf)– venison steak topped with gorgonzola cheese, with plum sauce served with vegetables and potatoes.

Aragosta – fresh lobster cooked with linguini pasta white wine, garlic, fresh tomato and a touch of chillies **OR** cooked with creamy sauce, topped with mature cheddar cheese and oven baked.

Coda di rospo(gf) – fresh monk fish tail wrapped in pancetta on truffle mash, served with vegetables and potatoes.

Rotolo vegetariano(v)- seasonable vegetables wellington on butternut squash veloutee.

Desserts

Traditional Christmas pudding soaked in Brandy, served with cream or ice cream.

Chocolate mousse

Lemon merengue roulade

Homemade crème patisserie and berries tart

Cheese and biscuits