



## CHRISTMAS MENU

### STARTERS

- Artichoke flan with Parmesan & saffron fondue (v)*  
*Puntarelle salad with anchovies & burrata*  
*Selection of fish carpaccio with red prawns & citrus dressing*  
*Salted cod "baccalà" with crispy polenta*  
*"Vitello Tonnato" with black truffle*  
*Charcuterie board with gnocco fritto*  
*Meat tortellini in Italian consommè*

### MAINS

- Seafood cannelloni*  
*Pappardelle with porcini mushrooms & black truffle (v)*  
*Taglioni with white crab meat*  
*Tagliatelle with hare ragout*  
*Fillet of turbot with porcini mushrooms & swiss chard*  
*Grilled octopus with borlotti beans purè, olives & broccoli*  
*Clay cooked guinea fowl with prunes & chestnuts*  
*Fillet of beef mignon with celeriac mash & black truffle*

### DESSERT

- Chocolate fondant with nugat ice cream*  
*Panettone with Mascarpone cream*  
*Pistacho crème brule*

### Christmas Eve

*2 courses £50*

*3 courses £55*

### Christmas Day

*2 courses £70*

*3 courses £85*



*A discretionary service charge of 13.5% is added to your bill  
All prices include VAT at the current applicable rate*