

CHRISTMAS FAYRE LUNCH & DINNER

Gamberoni Luciana

king prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread

Mozzarella in Carrozza

popular in Southern Italy, fried mozzarella in bread with a basil & tomato sauce

Crostone Funghi & Tartufo

toasted Altamura bread with mushrooms, garlic, truffle & Grana Padano shavings

Tuscan Pâté

chicken liver pâté with Italian brandy, served with toasted Altamura bread & fig chutney

Burrata e Pomodoro

burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil

Vellutata di Lenticchie

slow cooked lentils & vegetable soup

Branzino

pan-fried fillet of sea bass with a lime sauce

Tacchino con Ripieno di Castagne

turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian jus

Medaglioni al Pepe

(£4.50 Supplement per person per fillet) fillet of beef medallions pan-fried in a green peppercorn sauce

Suprema di Pollo Principessa

pan-fried chicken breast with white wine, mushrooms & cream, with green asparagus

Salmone Prosecco e Gamberetti

pan-fried salmon cooked with Norwegian prawns & Prosecco sauce

Risotto ai Porcini

Carnaroli rice with porcini mushrooms, cream, white wine & fresh black truffle

Ravioli Spinaci

spinach & ricotta ravioli with Pachino tomatoes

Selection of seasonal vegetables & rosemary potatoes

Panettone Bread & Butter Pudding

with limoncello & homemade vanilla ice cream

Ferrero Rocher Cake

Tiramisu

the Italian classic made with savoiardi biscuits soaked in Marsala wine, coffee & mascarpone cheese

Panna Cotta

traditional Italian dessert served with winter berries

Served with Tea or Coffee

£59.95

(children under 12 half price) Vegan / Vegetarian options are available A discretionary service charge will be added to your bill

If you have a food allergy, intolerance, or coeliac disease - please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.