

CHRISTMAS DAY BOOKING FORM



4 courses: £67.95

Children under 12: £30.00

£30.00 Deposit for Adults

£20.00 Deposit for Children

ALL DESPOSITS ARE NON – REFUNADABLE

Contact Name:

Telephone:

Email:

Number in Party: Time of Booking:

PLEASE ADVISE US OF ANY ALLERGIES OR DIATARY REQUIREMENTS WHEN YOU PRE ORDER

STARTERS	QTY
ZUPPA DI CASTAGNE E LENTICCHIE	
ANATRA CROCCANTE	
TERRINA DI SALMONE AFFUMICATO E ASPARAGI	
CARPACCIO DI BARBABIETOLA (VE)	
CAPELANTE CON PANCHETTA E PISELLI	

MAIN COURSES	QTY
OSSOBUCO ALLA MILANESE	
RAVIOLI VEGANI (VE)	
STINCO DI AGNELLO	
TACCHINO DI NATALE	
IPOGLOSSO ALLA MEDITERRANEA	

DESSERTS	QTY
TORTA DI NATALE	
GELATO ITALIANO (GF)	
TIRAMISU	
TORTA DI FORMAGGIO AI FRUTTI DI BOSCO	

TEA OR FILTER COFFEE	QTY
Tea	
Filter Coffee	

CHRISTMAS DAY MENU

Deposit £30 per person required, Children under 12: £20

All deposits are non - refundable

4 courses - £67.95

children under 12 years of age £30.00

STARTERS

ZUPPA DI CASTAGNE E LENTICCHIE

Chestnut and lentil soup, finished with crème fraiche – warming and perfect for the season

ANATRA CROCCANTE

Crispy duck confit set on a fragrant saffron risotto

TERRINA DI SALMONE AFFUMICATO E ASPARAGI

A luxurious terrine of smoked salmon and asparagus, served with fresh bread

CARPACCIO DI BARBABIETOLA (VE)

Perfectly roasted beetroot, thinly sliced and topped with a zesty broccoli crumb. Drizzled with a raspberry vinegar to finish

CAPELANTE CON PANCETTA E PISELLI

Seared king scallops set on a pea puree, topped with pancetta

MAIN COURSE

OSSOBUCO ALLA MILANESE

Tender veal shanks, braised in a rich broth – full of flavour and served with saffron risotto

RAVIOLI VEGANI (VE)

Fresh pasta parcels filled with leek, onion and potato. Served in a tomato and red pepper sauce

STINCO DI AGNELLO

Slow cooked lamb shank in a flavoursome red wine sauce until tender, served with mashed potato

TACCHINO DI NATALE

Succulent traditionally roasted turkey breast served with all the trimmings

IPOGLOSSO ALLA MEDITERRANEA

A delicate fillet of halibut, baked with a fennel crust, with asparagus puree

DESSERTS

TORTA DI NATALE

Traditional Christmas pudding served with brandy sauce

GELATO ITALIANO (GF)

A choice of 3 scoops. Vanilla, chocolate, strawberry or (lemon and passionfruit sorbet as a dairy free option)

TIRAMISU

Layers of finger biscuits soaked in coffee liquor and mascarpone cheese

TORTA DI FORMAGGIO AI FRUTTI DI BOSCO

Homemade forest fruits cheesecake

TEA OR FILTER COFFEE

(£4.75 FOR ADDED LIQUOR)