

Christmas Day Menu

Pre starter

Traditional homemade Italian Rosemary Focaccia & dipping virgin olive oil & balsamic vinegar and mixed Italian marinated olives



Starters

Minestrone Classico

Traditional Italian soup served with homemade bread

Torte Di Granchio con Aioli

Italian style crabcakes served with homemade aioli

Avocado Farcito

Avocado, Atlantic prawns & lobster sauce & cheddar, baked together for a sublime yet warm Christmas taste

Capesante Con Pancetta

Pan fried fresh King Scallops wrapped in pancetta served on a bed of pan fried pig's trotter finished off with salsa verde

Burrata di Puglia con Fichi e Uva (VG/Vegan option available)

Buffalo milk cheese made from mozzarella, cream and stracciatella served on a bed of figs and sweet grapes, basil oil and pomegranate dressing, topped with roasted pistachio.

Panciotti all'Astice

Lobster stuffed ravioli cooked in a lemon, chive & cream sauce – pasta dream starter

Interludio ... basil & lemon sorbet refresher course

To enjoy more of this ... please look overleaf

Please note that the menus do not list all ingredients. If you have any specific dietary requirements or intolerances please ask a member of staff who will be happy to assist you.

Mains (Served with roast potatoes & vegetables)

Tacchino Natalizio

Traditional Norfolk turkey with stuffing and all the trimmings – always a traditional treat!

Ippoglosso Con Gamberoni

Steamed wild Pacific halibut fillet with butter poached prawns and lobster bisque

Maiale Alla Mela

Slowly cooked pork belly with Christmas glaze served with homemade apple & cider sauce and creamy mash

Agnello Sella

Rack of lamb in herbs crust served with fried creamy polenta, chargrilled asparagus & lamb jus

Linguine Nere Con Frutti Di Mare

Squid ink infused linguine with a mixture of seafood delicacies & tomato, garlic and white wine

Risotto Con Asparagi E Pancetta Affumicata

Creamy Arborio rice cooked with asparagus and Levoni smoked pancetta & parmigiano

Roast Butternut Squash Wellington (VG)

Butternut squash, pecans, mushrooms, leek, cous cous, coconut oil, sage & turmeric in fluffy puff pastry and pomegranate relish on the side, potatoes and vegetable

All mains come with King Edward roast potatoes and one choice per person of the following:

- Tender stem broccoli
- Cheese Cauliflower
- Heritage carrots
- Creamy truffle mash
- Steamed Savoy cabbage with chopped carrots & splash of tomato

Desserts

Traditional Italian Tiramisu

Lemon-Lime Cherry Pistacchio Cheesecake

Raspberry Panna Cotta (GF)

Panettone - Italian bread & butter pudding & hot custard

Christmas Pudding served with Brandy sauce

Apple tatin served with Vanilla Ice Cream

Trio of Italian Ice Cream

Italian coffee or Tea

£160 per person / Children under 10 years old £70 Prices include VAT.

A service charge of 10% will be added to your bill – thank you for your kindness