

# **Christmas Day Lunch**

**5 courses £54.90 per person/Children under 12 half price**

## **STARTERS**

*ZUPPA DI PORCINI (V)*

Porcini mushrooms, cream, white wine, onion and garlic

*FORMAGGIO CAPRINO (V)*

Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion.

*GAMBERONI ALL'AGLIO*

King prawns cooked with white wine, lemon juice, garlic, chilli, sweet paprika and butter

*SCALLOPS GRATIN*

Gratinated fresh king scallops with white wine, garlic, onions, parmesan cheese and creamy sauce

*ANTIPASTO VENEZIA*

A selection of dry cured Italian meats served in a traditional way

*BEEF CARPACCIO*

Beef carpaccio with rocket salad, grana Padano cheese and English mustard

## **CHAMPAGNE SORBET**

## **MAINS**

*RISSOTO DELL BOSCO (V)*

Arborio rice, porcini mushrooms, vegetable stock, brandy, onion and garlic

*TACCHINO CON RIPIENO DI CASTAGNE*

Rolled breast of turkey with chestnut stuffing, sausage pork and pancetta served with Italian gravy; Seasonal vegetables and sautéed potatoes.

*8oz FILLET STEAK (30 days matured) (DF)*

From the long fillet the most tender cooked to your liking with Rossini sauce (Crouton base, Madeira sauce with red and Marsala wine, pate and jus); Mediterranean salad and sautéed potatoes

*AGNELLO ALLA TOSCANA*

Rack of lamb in Madeira sauce with rosemary, sun dried tomatoes, garlic and fresh mint; Seasonal vegetables and sautéed potatoes.

*HALIBUT*

Fillet of wild halibut served with lemon sauce on a bed of fresh seasonal vegetables and sautéed potatoes

*LOBSTER TAGLIATELLE*

Tagliatelle pasta with half lobster, garlic, onion, brandy, tomato sauce and cream

## **DESSERTS**

*CHRISTMAS PUDDING*

Italian Panettone served with Chantilly cream and brandy sauce

*FULL DESSERTS MENU AVAILABLE*

## **COFFEE & PETIT FOURS**

**A £10 per person deposit is required to secure your reservation and parties of 6 or more must pre-order their food at least one week before Christmas day.**