

# FESTIVE MENU

£40 3 courses

(+10% service charge – min 4 person – preorder only – £10pp deposit)

## Antipasto

**Vellutata di Zucca** (v/can be gf)

A rich soup of blended roasted pumpkin, onions, garlic and spices

Served with homemade focaccia

**Paté di Salmone Affumicato** (can be gf)

Smoked salmon, cream cheese pate, fresh lemon and herbs

Served with homemade focaccia

**Carpaccio di Porchetta** (can be gf)

Thinly sliced slow cooked pork carpaccio, rocket, parmesan, lemon dressing

Served with homemade focaccia

## Secondi

**Ravioli di Zucca** (v)

Ravioli pasta parcels filled with sweet roasted pumpkin, light sage butter,

red amaranth, toasted hazelnuts

**Rana Pescatrice** (gf)

Monkfish fillet, champagne beurre, truffle mash potato, glazed carrot chutney

**Petto di Tachino** (gf)

Roast turkey wrapped in pancetta, filled with sausage, sage and chestnut stuffing,

roast potatoes, caramelised vegetables, thyme jus, cranberry sauce

## Desserts

**Cupola al Cioccolato e Arancia** Jaffa orange chocolate dome, chocolate sauce, berries

**Panettone** Warmed panettone, creamy custard sauce

**Tiramisu** our traditional family recipe