



Menu Available From:
19th November

CHRISTMAS SET MENU

2 Courses - 35.00pp
3 Courses - 39.00pp

STARTERS

Antipasti Classico GFO

Parma ham, Salami Milano, olives, San Marzano tomatoes, buffalo mozzarella, freshly dressed rocket, Parmesan cheese and balsamic glaze. Served with freshly baked rosemary & sea salt bread.

Smoked Salmon GF

Lemon, dill olive oil, rocket & capers.

Mushroom al Forno

Baked stuffed portobello mushroom with baby mozzarella, served with rocket salad and pesto.

Spiced Butternut Squash Soup GFO, VE

Served with toasted ciabatta.

MAIN COURSE

Turkey

Italian sausage wrapped in pancetta, Italian stuffing balls, roast potatoes, charred broccoli, turkey gravy.

Confit Duck Leg

Roast new potatoes, charred broccoli, orange, pancetta & duck sauce, orange zest.

Seabass al Forno GFO

White wine sauce, sun-dried tomatoes, capers with crushed new potatoes, tomatoes, mushrooms and spinach.

Pizza Natale

Chicken, pepperoni, smoked cheese, roasted peppers, mozzarella, San Marzano tomato, garlic & spinach with oregano & Parmesan.

Fennel Sausage Pasta GFO

Rigatoni, chilli, lemon, spinach, Parmesan.

Truffle Ravioli V

Truffle cream sauce, mushroom & spinach.

Butternut Squash & Pancetta Risotto GF, VO

With chestnuts.

DESSERTS

Christmas Spiced Tiramisu

Christmas Pudding

With warm custard.

Spiced Blackberry & Apple Crumble

With vanilla ice cream.

Cheesecake

With maraschino cherries.



GF = Gluten Free | VE = Vegan | V = Vegetarian | O = Options

Please inform your server of any allergies or dietary requirements before ordering. We cannot guarantee our dishes are free from nuts or their derivatives. Fish may contain bones, olives may contain stones, and cooking oil may contain GM products. All items are subject to availability and include VAT.