



# CHRISTMAS MENU

## STARTERS

### Vellutata di Astice

Lobster soup with pernod shrimps and garlic crutons.



### Crispy Duck Salad

Breast of duck and smoked pancetta, toasted almonds with balsamic reduction.

### Involtino di Salmone e Avocado

Avocado and shrimp mousse rolled in Scottish smoked salmon.



### Polenta Porcini & Taleggio (v)

Soft polenta with taleggio cheese and porcini mushroom sauce.

## MAIN



### Fagiano con Castagne e Tortino al Parmigiano

Breast of pheasant stuffed with chestnuts and mascarpone cheese, served with potato cake and vegetables.



**Lamb Shank al Barolo** served with  
mash potatoes in baraolo sauce.

### Merluzzo con Salsa di Vongole

Cod fish in clam sauce, spring onion, served with spicy cannellini beans mash.



### Ravioli di Rucola

Ravioli filled with ricotta cheese served with cherry tomato sauce and rocket.

## DESSERT



### Caprese Napoletana

Chocolate & almond cake (gluten and dairy free)



### Tiramisu

### Strawberry Cheesecake

### Italian Cheese Collection



[ Three Course Meal @ £34.95 ]