

Christmas set menu

3 courses 28.50

Pane fresco della casa

Freshly baked organic Tuscan bread

Ribollita (v)

Tuscan bean and cabbage soup

Bruschetta ai funghi (v) (n)

Field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts

Arancini di gamberoni

Spicy risotto cakes with prawns

Branzino Siciliano

Sea bass, tomato, garlic, olives, capers and lemon with rosemary roasted potatoes

Tacchino ruspante con gnocchi

Free range turkey escalope with roast pumpkin, gnocchi and sage

Crostata di manzo

Char grilled marinated 8oz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce
£2.00 supplement required

Cannelloni alla zucca (v) (n)

Baked winter squash and goats cheese cannelloni

All our main courses are served with a selection of green vegetables

Tiramisú

Sponge fingers, mascarpone, Marsala and coffee liqueur

Panna cotta (n)

Vanilla cream with mulled winter berries

Panettone all'inglese (n)

Warm panettone pudding with double cream

(n) (v) denote dishes which contain nuts or are suitable for vegetarians.

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items.

All prices are in £'s and inclusive of VAT.
There is a discretionary service charge for parties of 6 or more, please ask your restaurant of choice for details.