

CHRISTMAS DAY



ANTIPASTI... SHARING FEAST

Cured meat selection: prosciutto san daniele, salame al cinghiale & Spianata calabrese.

Cime di rapa & nduja crostino. Funghi taleggio & truffle oil arancini.

Artisan cheese selection with apple chutney & olive oil & onion seed crackers

Chargrilled zucchini with melanzane & Quartirolo mint salad.

VEGAN ANTIPASTI... SHARING FEAST

Chargrilled zucchini, melanzane & chilli & mint salad.

Sicilian panelle with apple chutney (GF)

Cime di rapa & roast garlic crostino (VG)



PASTA... GO SOLO

Pork ragu capelletti, roast chicken brodo, tomato & tarragon

Spinach & Ricotta Ravioli, Sage & butter (V)(N)

Casarecce with porcini ragu, herb & toasted hazelnuts (VG)



AL FORNO... WOODFIRED SHARING FEAST

Twiced baked fennel seed porchetta

Rosemary roasted lamb shoulder

Grassfed 28 day aged sirloin of beef

Thyme-salt baked celeriac & lentil arancini (VG)

Served with a selection of sides : roast artichoke, butternut squash, sage & toasted hazelnut, (N) Cavolo nero, chestnut,(N) roast parsnip & smoked pancetta, Strutto roast potatoes, Porcini & baked red onions.

(VG OPTIONS WILL ALSO BE AVAILABLE)



DOLCE... GO SOLO

Baked chocolate tart with vecchia romagna soaked prunes & stracciatella gelato.

Spiced ginger sponge pudding with apple compote & black treacle ice cream.

Devour tiramisu with Mascarpone cream, savoiardi biscuit, cherry & bitter cocoa.

Chocolate cake with poached pear, salted caramel & coconut mousse. (VG)



Adults £80.00 / Under 12's £40.00

(VG)-VEGAN (V)-VEGETARIAN (GF)-GLUTEN FREE (N)-CONTAINS NUTS

