



Mushroom & Truffle Arancini (V)

Served with saffron dip

Spicy Shrimp Tartar

Avocado, spring onion, tomato, cucumber, red onion & sesame

Prawns Chilli Cherry Tomato

Served in garlic lemon butter, homemade bread

Burrata with cherry Tomato (V)

Served with pistachio, sweet paprika & fresh truffle

Bruschetta

Served with guacamole sauce & smoked salmon

Tagliatelle Beef Slices

Served with rocket parmigiano & orange juice dressing



Roast Turkey

Served with seasonal vegetables & Gravy

Rack of Lamb

Served with healthy mixed vegetables & gravy sauce, potato & saffron puree

Creamy Cacio Pepe, Fresh Truffle

Served with spaghetti, creamy truffle Pesto, parmesan, Black pepper

Risotto Porcini Mushroom

Porcini mushrooms, vegetable stock, onion, butter and parmigiano cheese

Scallops

Served with fregola di pesto, black caviar, roasted asparagus

Tagliatelle with Crab & Prawns

Cooked with garlic, fresh cherry tomato, prawns peeled, crab meat, spring onion, fresh parsley, butter, finished with fresh lemon juice

Tuna Steak with Pistachio

Served with Mediterranean salad

Dessert

TIRAMISU | MANGO CHEESECAKE | PANNACOTTA | CHRISTMAS PUDDING |
HAZELNUT TUILE TOPPED WITH RICOTTA CREAM & PEACH

£45 PER PERSON

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please be aware that some dishes may contain nut traces. If you have any specific