



## CHRISTMAS AND NEW YEAR MENU

Available 12 Nov to 21 Dec, and after Festive Holiday to 7 Jan 2025

**3 Courses £35.00 per person**



### STARTER

#### MINISTRONE VEGAN

*minestrone soup with vegetables, beans, chickpeas and lentils*

#### MELANZANE ALLA PARMIGIANA V (vegan available)

*layers of sliced and fried aubergine in tomato sauce, parmesan cheese and basil*

#### ANTIPASTO TERRA

*selection of salami, parma ham, coppa, napoli, spianata, mortadella, giardiniera and cheese*

#### ARANCINI

*sicilian style rice ball with ragù and peas coated in breadcrumbs and deep fried*

#### TRIS DI PESCE FRITTO

*fried butterfly breaded king prawns, whitebait, salt and pepper squid, salad garnish, garlic mayo*

### MAIN

#### TONNO ALLA LIVORNESE

*tuna steak in tomato sauce, anchovies, onions, garlic, capers and olives*

#### INVOLTINO DI POLLO di NATALE

*chicken breast rolled and stuffed with smoked speck ham and spinach in a gorgonzola cheese sauce*

#### MAIALE AI FUNGHI

*tender loin of pork in a rich red wine sauce and mushrooms*

#### RAVIOLI VEGAN

*home-made ravioli filled leeks, potatoes and garlic in tomato sauce, basil, cherry tomatoes and garlic*

#### RISOTTO ALLA ZUCCA (vegan available)

*risotto with pumpkin, guanciale, cream and parmigiano cheese*

### DESSERT

#### PANNA COTTA

*creamy panna cotta with fruits of the forest*

#### CHEESECAKE VEGAN

*oaty biscuit base topped with a sweet vegan cheesecake style topping with fruits of the forest*

#### PROFITEROLES

*choux pastry filled with fresh cream and covered in a silky chocolate sauce*

#### TIRAMISU

*coffee and marsala liqueur soaked sponge savoiardi, mascarpone cheese and cocoa powder*

pre-order and £10 per person required to confirm your booking  
please advise of any allergies or dietary requirements  
V suitable for vegetarians

