

# CHRISTMAS SET MENU



## STARTERS

**VELLUTATA DI SEDANO RAPA  
CON GUANCIALE CROCCANTE E  
CASTAGNE ARROSTO**

Celeriac velouté with crispy guanciale and roasted chestnuts

**RADICI INVERNALI CON  
GORGONZOLA E CRUMBLE DI  
TARALLO**

Autumn roots with gorgonzola cheese and tarallo crumble

**INDIVIA BRASATA CON GAMBERI  
AL VAPORE E MELOGRANO**

Braised endive with poached prawns and pomegranate

## MAINS

**TORTELLINI DI CARNE IN BRODO  
DI CAPPONE**

Veal tortellini in cappon broth

**CRESPELLE GRATINATE CON  
FUNGHI DI BOSCO E STRACCHINO**

Crespelle gratin with wild mushrooms and stracchino cheese

**FILETTO DI SALMONE  
ARROSTO CON FINOCCHI BRASATI  
E DRESSING ALLO YOGHURT**

Roast salmon fillet with braised fennel and yoghurt dressing

**SCALOPPINA DI TACCHINO**

Sliced turkey escalope with all the trimmings

## DESSERT

**MOUSSE DI PANETTONE CON  
CLEMENTINE CAMELLATE**

Panettone mousse with caramelised clementine

**TORTINO AL CIOCCOLATO**

Chocolate fondant with vanilla ice cream

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£43.00 / per person for 3 courses

£35.00 / per person for 2 courses

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Prices include VAT. A discretionary 12.5% service charge will be added to the final bill

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