



CHRISTMAS DAY

M E N U

3 COURSES
£70.00 PER PERSON

S T A R T E R S

LOBSTER BISQUE - *rich and velvety lobster soup*

TORTELLONI (V) - *black truffle*

MALDON OYSTERS - *shallots dressing*

BEEF CARPACCIO - *truffle and parmesan velouté*

M A I N E S

FILETTO ROSSINI - *pate & red wine reduction*

RACK OF LAMB - *pistachio & port wine sauce*

TRADITIONAL ROAST TURKEY - *trimmings & gravy*

SEA BASS AL CARTOCCIO - *veg & shellfish oven cooked*

PACCHERI ALLA NORMA (VV) - *aubergine & salted ricotta cheese*

D E S S E R T

PANDORO CON CREMA DI PISTACCHIO

WARM CHOCOLATE PUDDING - *ice cream*

TRUFFLE & PISTACHIO PECORINO CHEESE - *port wine*

PINEAPPLE & POMEGRANATES CARPACCIO