

## *Starter*

**Crema di porri e patate** ✓  
Homemade leek & potato soup,  
served with croutons

**Soufflé di funghi**  
Mushroom soufflé, wrapped in crispy bacon  
with fresh thyme, served on a bed of  
artichokes cream

**Prosciutto e melone**  
Parma ham & fresh melon

**Insalata di avocado e granchio**  
Avocado & crab salad

**Crocchette di Baccalà**  
Cod croquettes with tartare sauce

## *Main Course*

**Tacchino di Natale**  
Roast turkey with walnut sauce,  
served with all the trimmings

**Filetto in crosta**  
Angus fillet steak, wrapped in a puff pastry,  
served on a bed of demi glacé

**Orata con agrumi e rosmarino**  
Whole sea bream with fresh citrus fruits & rosemary

**Zuppa di pesce**  
Fish soup with toasted bread

Vegetarian option

**Risotto Vegetariano** ✓  
Mixed vegetables risotto

**Ravioli burro e salvia** ✓  
Ravioli pasta with ricotta cheese and spinach,  
served with butter and sage sauce.

**All fish & meat dishes are served  
with fresh vegetables and roast potatoes.**

## *Dessert*

CHRISTMAS PUDDING  
LEMON TART  
HOMEMADE TIRAMISU  
BANANA MERINGUE

**COFFEE AND MACAROONS**

**£94.95**