

Christmas Day Menu

**ADULTS - £54.50**PP

CHILDREN £27.50PP (AGED 3-12)

**Aperitivo** 

GIOVANNI BELLINI | CARPANO ANTICA FORMULA | NEGRONI SBAGLIATO

**BOOK** 

BOOK

Starters

PASTINACA E NUTMEG ZUPPA V PARSNIP AND NUTMEG SOUP

PATÉ DI FEGATINI
CHICKEN AND DUCK LIVER PATE WITH TOASTED BREAD AND A HOMEMADE CHUTNEY

TORTINO AL GRANCHIO FRESHLY MADE CORNISH CRAB CAKES

BURRATA E FIG BURRATA WITH FRESH FIGS, PARMA HAM AND HONEY

CAPESANTE CASERECCIE
SEARED SCALLOPS TOPPED WITH TOASTED BREADCRUMBS AND PARMESAN

## Mains

TACHINO ALLA CASALINGA

BRITISH TURKEY BREAST, CHIPOLATA SAUSAGE, CARROTS, SPROUTS, SAGE AND CHESTNUT STUFFING, CRANBERRY JAM

 $\textbf{RISOTTO CON BUTTERNUT} \lor \\ \textbf{ROASTED BUTTERNUT SQUASH RISOTTO WITH THYME AND PARMESAN SHAVINGS}$ 

BRANZINO AL CARTOCCIO

ANGELSEY FARMED SEA BASS WITH CHERRY TOMATOES AND CLAMS, SERVED IN FOIL

RAVIOLI NERI AL GRANCHIO

HOMEMADE USING FRESH CORNISH CRAB IN A CHERRY TOMATO SAUCE

FILETTO AL FERRI 200G 28 DAY AGED ABERDEEN ANGUS RIB EYE SUPPLEMENT E2 SIRLOIN OR E4 FILLET

## Desserts

SELEZIONI DI FORMAGGI

SELECTION OF CHEESES SERVED WITH FRUIT AND CELERY

**PANNETONE** 

TRADITIONAL ITALIAN CHRISTMAS PUDDING

CAPRESE AL CIOCCOLATO

TRADITIONAL ITALIAN CAKE FROM CAPRI. MOIST CHOCOLATE SPONGE BAKED WITH ALMOND PIECES AND DUSTED WITH ICING SUGAR

TIRAMISU HOME MADE WITH COFFEE AND MASCARPONE

STICKY TOFFEE PUDDING

SPONGE MIXED WITH DATES AND RAISINS IN A TOFFEE SAUCE WITH CRUSHED WALNUTS

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