



Christmas Set Menu

2 Courses £75 | 3 Courses £85

STARTERS

Lobster Soup

Lobster Bisque, Carrots, Celery, Potatoes (gf)

Duck Liver Mousse

with Cipolline Agrodolce & Sourdough Bread

Bresaola Beef

with dry-cured Bresaola meat, parmesan, rocket salad, balsamic glaze

Seasonal Vegan Salad

with Chickpeas, Carrot, Red Peppers, Grilled Courgette & Aubergine, Potatoes, Pomegranate & Citrus Dressing (vg)

MAINS

Beef Fillet

with Spinach, Baby Potatoes & Barolo Wine Reduction sauce (gf)

Sea Bass Fillet in Aqua Pazza

Fillet of Sea Bass, Cherry Tomatoes, Olives, Capers, Chilli & Spinach (gf)

Cacio e Pepe Tortelloni

with Sage, Butter & Parmesan Cheese (v)

Tricolore Gnocchi

with Vegan Cream, Pesto, Basil (vg, gf)

DESSERTS

Chocolate Fondant with Vegan Vanilla Ice Cream (vg, gf)

Homemade Pistachio Tiramisu

Strawberry Sorbet (vg)



BOWL FOOD MENU

SELECT 4 ITEMS £60

LOBSTER

Squid Ink Risotto

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CHICKEN STEW

Chicken and Porcini Mushroom with Quinoa (gf)

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BEEF GOULASH

Served with Mashed Potatoes (gf)

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RATATOUILLE

Served with Basmati Rice (vg, gf)

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CRAB AND MASCARPONE TORTELLONI

Served with Pink Sauce

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TRICOLORE GNOCCHI

Served with Vegan Cream Cheese (vg)

SWEET CANAPÉS

MINI MINCE PIE (v) (2)

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VEGAN CHOCOLATE BROWNIE (1) (vg, gf)

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MINI APPLE CRUMBLE (1) (v, gf)