



Christmas Party Menus

Menu 1 - £29.50

To Start

Selection of antipastini to share

Bread with evoo oil and mixed olives

Bassiano ham, Lonza, Finocchiona, Pecorino Toscano, Toma,
Bruschetta with cherry tomatoes and basil, Rocket and
champignon mushroom salad with shavings of parmesan and
balsamic dressing, Burrata cheese with roast beetroots and
vinegar dressing, Cauliflower croquettes

Main Course

Oven baked fillet of seabass dressed with lemon, parsley and
garlic served with garlic and rosemary roast potatoes

Or

Slow cooked pork cheek in gravy sauce served with mashed
sweet potatoes

Or

Aubergine parmigiana

Dessert

Warm artisanal Panettone served with Marsala ice cream

Or

Tiramisu

Or

Homemade ice cream and sorbet

Menu 2 - £29.50

To Start

Selection of antipastini to share

Bread with evoo oil and mixed olives

Mortadella, Bresaola, Bassiano ham, Gorgonzola, Fontina,
Buffalo mozzarella and cherry tomatoes "Caprese", Roast
beetroot salad with walnuts and panfried goat cheese,
Bruschetta with fresh Sicilian cherry tomatoes and basil,
Arancino

Main Course

Oven baked fillet of seabream dressed with lemon, garlic and
parsley served pan fried red cabbage and orange segments

Or

Roast guinea fowl filled with chestnuts and mushrooms served
with garlic and rosemary roast potatoes and Jerusalem
artichoke cream

Or

Vegetarian lasagne with pumpkin, leeks
and wild mixed mushrooms

Dessert

Warm artisanal Pandoro served with chocolate ice cream

Or

Cannolo Siciliano

Or

Homemade ice-cream and sorbet

V.A.T. is included

A discretionary service charge of 12.5% will be added to your bill

Please note that we cannot guarantee that any of our food is free from nut trace elements.