

# Christmas Day Menu

*A delicious three course meal with crackers and all the trimmings.*

Bicchiere di Cà del bosco  
Glass of Italian champagne Franciacorte

## *primo*

Vellutata di Zucca, patate e porro  
*Velouté of slow cooked pumpkin, potatoes and leeks served with homemade croutons*  
Salmone marinato  
*Salmon gravlax marinated with dill, herbs and fresh slice of blood orange*  
Cocktail di Gamberoni  
*Prawn cocktail served on a bed of salad with Marie Rose sauce*  
Carpaccio al italiano  
*Thinly sliced raw prime of fillet steak served with lemon juice, onions, rocket salad and shavings of pearsan*

## *secondi*

Ravioli al astice blu  
*Homemade ravioli stuffed with ricotta cheese and blue lobster cooked in tomato sauce*  
Tacchino Tradizionale  
*Traditional roast turkey, roast potatoes and fresh seasonal vegetables served with handmade sage stuffing and cranberry sauce*  
Bistecca di Halibut  
*Halibut steak cooked with lemon sauce and garlic served with caviar and mixed vegetables*  
Lasagna al forno vegana  
*Homemade vegan lasagna baked in the oven with secret recipe*

## *dolci*

Tiramisù  
*Homemade savoiardi dipped in Saporito coffee topped with mascarpone cream dusted with cocoa*  
Limoncello Posset  
*Velvety smooth and totally refreshing*  
Panettone Natalizio  
*Homemade panettone served with custard and baked in the oven*  
Formaggi e biscotti  
*Italian cheeses served with apple chutney and a selection of biscuits.*

**£79.95 per person**

*An optional 12.5% service charge will be added to the bill.  
Please note that your whole party must order from this menu  
Special diets catered for upon request, please notify us no later than 7 days in advance.*