



CHRISTMAS

APPETIZER

- Thinly sliced beef fillet with rocket, parmesan shavings, lemon and truffle dressing
- Burrata on a bed of rocket with honey & thyme roasted peach, pomegranate & toasted almond flakes s/w balsamic dressing
- Slow-cooked baby octopus with garlic, chilli, thyme in a rich tomato & red wine sauce s/w toasted garlic bread

MAIN COURSE

- Tortelloni filled pink prawns with mussels, cherry tomatoes, chilli, garlic and white wine sauce
- Grilled fillet of Swordfish with peas puree, s/w fennel, baby spinach and orange salad
- Slow-cooked veal shin(ossobuco) in a red wine, vegetables & tomato sauce served with creamy parmesan polenta

DESSERT

- Tiramisu
- Home-made Panettone served with chocolate sauce
- Profiterol filled with crema pasticcera, served with chocolate sauce.
- Ice creams



3 Courses £44.95

2 courses £34.95