

Christmas Menu

Let's Begin

Amousse bush

Goat cheese bon bon

The starter Event

Deep Fried Sardines red onion marmelate

Oven Baked King scallops capers, cherry tomato and garlic

Fillet Stake mignon spinach emulsion celeriac puree

Burrata tricolore (Fresh Burrata, Tomato and Avocado)

The Middle Course

Risotto mare (Mix Sea Food Risotto)

Risotto Porcini & Tartufo (truffle and Porcini Risotto)

Ravioli ricotta spinaci (Spinach and Ricotta Ravioli)

The Maine Course

Tacchino Classico (Classic Roast Turkey with Cranberry sauce)

Filletto Wellington (Wellington Scottish Fillet stake)

Roast Halibut Fillet with Herbs and bread crumbs

Vegetarian Terrine in Coconut Veloute'

To Conclude

Tiamisu' and Cannolo Classico

or

Mix Ice cream

£ 55.00