

FESTIVE LUNCH MENU

£36.50 PER PERSON

AVAILABLE UNTIL 9TH DECEMBER,
12NOON - 4PM

A GLASS OF PROSECCO PRIMO BRUT NV

• STARTERS •

KING PRAWN BRUSCHETTA
CHILLI MAYONNAISE & TOASTED CIABATTA

NORTHERN ITALIAN VEGETABLE SOUP
CHEESY CIABATTA (v)

PARMA HAM BRUSCHETTA
GORGONZOLA, HONEY & TOASTED CIABATTA

CALAMARI
COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

• MAINS •

*All our main courses are served with roast potatoes
& vegetables to share (v)*

TURKEY ESCALOPES
MUSHROOMS, ROSEMARY & ORANGE

SEA BASS
ITALIAN SALSA & LEMON

80Z SIRLOIN STEAK
PEPPERCORN SAUCE
(A £1 supplement charge will apply)

80Z RIBEYE STEAK
PEPPERCORN SAUCE
(A £2 supplement charge will apply)

GNOCCHI MARGHERITA
POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL (v)

CHICKEN SKEWERS
ITALIAN BEANS, FENNEL & MINT

• DESSERTS •

CHOCOLATE & HAZELNUT CHEESECAKE
SOUR CHERRIES (v)

PANNA COTTA
AMARETTO, PASSION FRUIT SAUCE

CHERRY & AMARETTO TART
VANILLA ICE CREAM (v)

CHOCOLATE FONDANT
STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

TIRAMISÚ
THE ULTIMATE ITALIAN DESSERT

CHEESE BOARD
GORGONZOLA, BUFFALO RICOTTA & PECORINO

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

ESTATE AW20

FESTIVE MENU

£50 PER PERSON

A GLASS OF FERGHETTINA BRUT

FANTASTICO (FOR THE TABLE TO SHARE)

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKEs, SUN-DRIED TOMATOES & OUR BREAD BOARD

• STARTERS •

CARPACCIO

THINLY SLICED BEEF FILLET, ROCKET & PARSLEY OIL DRESSING

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

NORTHERN ITALIAN VEGETABLE SOUP

CHEESY CIABATTA (v)

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

PARMA HAM & BUFFALO RICOTTA

HONEY, WALNUTS & TOASTED CIABATTA

• MAINS •

All our main courses are served with roast potatoes & vegetables to share (v)

TURKEY ESCALOPES

MUSHROOMS, ROSEMARY & ORANGE

CRISPY DUCK

CHERRY & RED WINE SAUCE

ABERDEEN ANGUS & HEREFORD

RIBEYE STEAK (225g)

PEPPERCORN SAUCE

ABERDEEN ANGUS & HEREFORD

FILLET STEAK (225g)

PEPPERCORN SAUCE

(A £5 supplement charge will apply)

FARFALLE WITH MUSHROOMS & SPINACH

PECORINO CREAM, WHITE WINE, GARLIC & THYME (v)

SEA BASS

ITALIAN SALSA & LEMON

• DESSERTS •

ASK YOUR SERVER FOR TODAY'S DESSERT OPTIONS

Some desserts may include a price supplement.

• TEA OR COFFEE •

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An optional service charge will be added to your bill.

ESTATE AW20