

FESTIVE LUNCH MENU

£36.50 PER PERSON

Available until 9th December, 12noon - 4pm

A GLASS OF PROSECCO PRIMO BRUT NV

PRIMI

PROSCIUTTO DI PARMA

DOP Parma ham, buffalo ricotta, honey, walnuts
& toasted ciabatta

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup,
toasted ciabatta (Ve)

CALAMARI FRITTI

Crispy fried calamari, garlic mayonnaise & lemon

SECONDI

Served with garlic & rosemary roast new potatoes & vegetables (v) to share

SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms & white wine

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

RISOTTO FUNGHI

Mushrooms, truffle & pecorino cheese wafer (v)

ANATRA

Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

BISTECCA | SIRLOIN (225g)

Aged 28 days, peppercorn sauce
(£1.00 supplement)

BISTECCA | RIBEYE (225g)

Aged 28 days, peppercorn sauce
(£2.00 supplement)

DOLCI

TORTA DI PASSIONE

Vanilla cheesecake, passion fruit sauce

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits,
mascarpone cream & cocoa powder

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles,
vanilla ice cream (v)

FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served
with truffle honey, crostini, walnuts & mustard fruits

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.

A discretionary service charge will be added to your bill.

FESTIVE MENU

£50 PER PERSON

A GLASS OF FRANCIACORTA BRUT DOCG NV

OLIVE | Giant Apulian Cerignola olives (Ve)

PANE ALL'AGLIO | *Hand-stretched garlic bread*

Tomato & fresh basil (Ve) | Mozzarella & smoked provola cheese (v)

PRIMI

MINISTRONE CLASSICO | Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

BRUSCHETTA CON GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

CAPELANTE | Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli

COSTINE | Hickory smoked barbecue pork ribs

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (Ve)

CARPACCIO DI MANZO | Raw sliced beef fillet, Venetian dressing & rocket salad

SECONDI

Served with garlic & rosemary roast new potatoes & vegetables (v) to share

SCALOPPINE DI TACCHINO | Turkey escalopes, mushrooms & white wine

RAVIOLI SPINACI | Spinach, ricotta cheese, butter & almonds (v)

BRANZINO | Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

BISTECCA | RIBEYE (225g) | Peppercorn sauce

BISTECCA | FILLET (225g | Peppercorn sauce
(£5.00 supplement)

SALMONE AGRODOLCE | Sweet & sour grilled salmon, roast new potatoes, peppers, garlic & rosemary

DOLCI

TIRAMISÚ | Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

TORTA CAPRESE | Dark chocolate & almond tart, vanilla ice cream (v)

TORTA DI PASSIONE | Vanilla cheesecake, passion fruit sauce

PANNA COTTA | Vanilla cream, amaretto, fresh strawberries, aged balsamic, hazelnut biscotti

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

FORMAGGI | Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits

COFFEE & ALMOND CANTUCCINI (v)

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