

# Festive Menu One

3 COURSES £32.50

## STARTERS

### NEAPOLITAN PASTA & BEAN SOUP (V) ★ VG

Matured Italian cheese, chilli & fried crostini

### CALAMARI

Courgette, red pepper & lemon mayonnaise

### ARANCINI (V)

Truffle risotto balls, mozzarella & truffle mayonnaise

## MAINS

### PAN-FRIED SEA BASS

Garlic, flat leaf parsley & lemon

### TURKEY CACCIATORE

Hunter's style turkey breast, pancetta tomato, chilli & rosemary

### SIRLOIN 225G (£5 SUPPLEMENT)

Angus & Hereford beef, peppercorn sauce, fries

### WILD MUSHROOM RISOTTO (V)

Porcini & chestnut mushrooms, garlic, flat leaf parsley

*Roast potatoes & seasonal vegetables  
for the table to share (VG)*

## DESSERTS

### TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### CHOCOLATE FONDANT (V)

Warm chocolate sauce & vanilla ice cream

### ICE CREAM (V) ★ VG

Selection of award-winning flavours, hazelnut biscotti

# Festive Menu Two

3 COURSES £45.00

## STARTERS

### CARPACCIO

Sliced beef fillet, Venetian dressing & rocket salad

### BURRATA PUGLIESE (V)

Apulian-style mozzarella, walnut & sage pesto, toasted sourdough

### KING PRAWN BRUSCHETTA

Lemon, parsley & chilli mayonnaise on toasted ciabatta

### MOZZARELLA, HAM & PEA FRITTATINA

Street food classic from Naples, creamy pasta filled fritter, basil pesto & rocket

## MAINS

### SIRLOIN 225G

Angus & Hereford beef, peppercorn sauce, fries

### FILLET 225G (£5 SUPPLEMENT)

Angus & Hereford beef, peppercorn sauce, fries

### COD PUTTANESCA

Tomato, Leccino olives, capers, chilli & basil

### TURKEY CACCIATORE

Hunter's style turkey breast, pancetta, tomato, chilli & rosemary

### RAVIOLI CAPRESE (V)

Mozzarella & ricotta filled pasta, tomato & fresh basil

*Roast potatoes & seasonal vegetables  
for the table to share (VG)*

## DESSERTS

### DELIZIA AL LIMONE (V)

Amalfi coast speciality, lemon sponge, limoncello syrup & Chantilly cream

### PANNA COTTA

Vanilla cream, fresh mango, passion fruit & toasted coconut

### NUTELLA CHEESECAKE (V)

Sour cherry & candied hazelnuts

### CHEESE BOARD

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

# Festive Vegan & Vegetarian Menu

3 COURSES £30.00

## STARTERS

**HEIRLOOM TOMATO BRUSCHETTA** (VG)  
Mixed variety tomatoes, garlic & basil  
on toasted ciabatta

**NEAPOLITAN PASTA & BEAN SOUP** (V) ★  
Matured Italian cheese, chilli & fried crostini

**ARANCINI** (V)  
Truffle risotto balls, mozzarella & truffle  
mayonnaise

## MAINS

**PACCHERI WITH  
RED PEPPER PESTO** (V) ★  
Large pasta tubes, vine ripened  
tomatoes, burrata, grilled peppers,  
pine nuts, chilli & fresh basil

**WILD MUSHROOM RISOTTO** (V) ★  
Porcini & chestnut mushrooms, garlic,  
flat leaf parsley

**PIZZA ZUCCHINE** (VG)  
Truffle cream, courgette,  
mushroom & chilli

*Roast potatoes & seasonal vegetables  
for the table to share* (VG)

## DESSERTS

**CHOCOLATE FONDANT** (V)  
Warm chocolate sauce & vanilla ice cream

**DELIZIA AL LIMONE** (V)  
Amalfi coast speciality, lemon sponge,  
limoncello syrup & Chantilly cream

**ICE CREAM & SORBET** (V) ★  
Selection of award-winning flavours,  
hazelnut biscotti