

STARTERS

£40.00 for 3 courses | £45.00 including a drink

SARDE ALLA BECCAFICO DF

Fresh marinated sardines with raisins, pine nuts and citrus-scented breadcrumbs

ITALIAN CLASSIC BEEF CARPACCIO GF

Hand-cut cured beef tenderloin, with wild herbs emulsion, black garlic gel, confit shallots, capers, micro rocket, and aged Parmigiano Reggiano petals

CHICKPEA CRACKER WITH SAUTÉED WILD MUSHROOMS AND VEGAN CHEESE MOUSSE VE, GF

A delicate chickpea cracker layered with a selection of sautéed wild mushrooms, finished with a silky vegan cheese mousse, truffle oil & micro herbs

MAINS

PAN-SEARED PUMPKIN ARTICHOKE TEMPURA RISOTTO, VEGAN CHEESE, LIGHT VEGETABLE JUS VE, GF

Seared vegan cheese and saffron risotto with pumpkin and artichoke tempura, a delicate vegetable jus and served with tenderstem broccoli

TRADITIONAL CHRISTMAS TURKEY GF

Roast turkey with chestnuts, served with classic gravy, roasted potatoes, and winter vegetables

SEA BASS FILLET WITH MUSSELS AND CLAMS, CITRUS-SCENTED SAUCE AND MASHED POTATOES GF

Pan-seared Sea bass fillet with fresh mussels and clams in a fragrant citrus sauce served with creamy mashed potato

DESSERTS

PANETTONE WITH ZABAIONE ORANGE SAUCE V

Warm artisanal panettone served with a zabaione orange sauce

VANILLA CHEESECAKE WITH PRICKLY PEAR GEL V

Classic vanilla cheesecake on a crisp biscuit base, topped with prickly pear gel

VEGAN CHOCOLATE AND ORANGE CAKE VE, GF

With vegan vanilla ice cream

V VEGETARIAN VE VEGAN GF GLUTEN FREE DF DAIRY FREE