# CHRISTMAS DAY MENU





89.95 per person/children 44.95

**STARTERS** 

Soup



Fish Soup

Formaggio di Capra (V) Gots Cheese served with Rocket, red grapes, caramelized red onion and finished with aged Balsamic Glaze

Gamberoni King Prawn and Saffron risotto finished with Lobster bisque sauce

Petto d'anatra

Duck Breast served with carrot and ginger puree and finished with orange jus

### Ravioli di Aragosta

Lobster Ravioli served with lobster bisque sauce

## MAINS

Turkey Traditional roast turkey served with all the trimmings

#### **Pesce Ippoglosso (Halibut)**

Fresh Halibut Fillet with cranberry crust served with fondant potato, mange tout and finished with saffron sause

Carré di agnello Rack of Lamb with nut crust and served with all the trimmings

#### Linguine ai frutti di mare

Mixed Seafood and King Prawn Linguine, garlic, white wine, basil, tomato and lobster sauce

**Tarte Tatin**(V) Red onion and Fig Tarte Tatin served with all the trimmings and finished with vegetarian gravy

## DESSERTS

Christmas pudding with custard sauce Dark profiteroles Sticky Toffee pudding Chocolate Fondant served with ice cream Mixed ice cream or mixed sorbet



Food allergies and intolerance: please refer to members of our staff. Thank you!