

Christmas Private Dining Sample Menu 2018

£75 per person - 4 Courses

Optional – additional £10 per person for cheese course

Anipasti

Beef carpaccio with Treviso radicchio tardivo wet walnuts and Gorgonzola

Insalata di fagiano - roasted pheasant salad with chestnuts, pancetta, mixed Italian leaves with aged balsamic and aged balsamic vinegar

Burrata with grilled marinated delicata squash, violet artichokes with farinata and taggiasche olives

Primi

Ravioli di zucca - fresh pasta filled with delicata squash ricotta with sage butter

Agnolotti di anatra - fresh pasta filled with roasted duck and trompette de la mort mushrooms with butter and black truffles (£10 supplement)

Risotto con castagna e radicchio - fresh chestnut risotto with radicchio pancetta rosemary with Vin Santo

Secondi

Faraona al forno - Roasted Guinea fowl stuffed with Prosciutto di Parma and mascarpone with cavolo Nero and roasted chestnuts with Amarone sauce

Orata al cartoccio- Wild sea bass fillet steamed with fresh porcini mushrooms thyme and fennel with Castelluccio lentils and Italian spinach

Beef fillet wrapped in coppa di Parma with new seasons wet polenta, roasted squash with Aleatico di Puglia wine jus

Dolci

Panettone bread pudding with Vin Santo and ice cream

Torta Caprese with almond ice cream

Warm Almond tart with Vecchia Romagna marinated prunes and crème fraiche

Christmas Group Sample Menu 2018

£60 per person – sharing menu
(Available in Main Dining room only)

Optional – additional £10 per person for cheese course

Antipasti to share

Beef carpaccio with Treviso radicchio tardivo wet walnuts and Gorgonzola

Insalata di fagiano - roasted pheasant salad with chestnuts, pancetta, mixed Italian leaves
with aged balsamic and aged balsamic vinegar

Burrata with grilled marinated delicata squash, violet artichokes with farinata and
taggiasche olives

Secondi - individual

Ravioli di zucca - fresh pasta filled with delicata squash ricotta with sage butter

Risotto con castagna e radicchio - fresh chestnut risotto with radicchio pancetta
rosemary with Vin Santo

Faraona al forno - Roasted Guinea fowl stuffed with Prosciutto di Parma and mascarpone
with cavolo Nero and roasted chestnuts with Amarone sauce

Orata al cartoccio- Wild sea bass fillet steamed with fresh porcini mushrooms thyme and
fennel with Castelluccio lentils and Italian spinach

Dolci to share

Panettone bread pudding with Vin Santo and ice cream

Torta Caprese with almond ice cream

Warm Almond tart with Vecchia Romagna marinated prunes and crème fraiche