

CHRISTMAS DAY CELEBRATION MENU



AVOCADO E MELON AL GRANCHIO

Avocado with melon served with fresh crab dressed with a touch of mayonnaise, seasoning & brandy

ZUPPA DI ARAGOSTA

Fresh home-made lobster soup with brandy

BRESAOLA CON PROSCIUTTO DI PARMA

Parma ham, Bresaola & buffalo mozzarella cheese on a bed of rocket with parmesan shavings

FUNGHI RAGUSA

Large Field Mushrooms stuffed with tiger Prawns, Spinach in a Garlic Butter



Home-made sorbet topped with a drizzle of lemoncello



TACCHINO ARROSTO

Fresh free range turkey sourced from a surrey farm with all the traditional seasonal trimmings

MEDAGLIONI DI FILETTO A DOLCELATTE

Medallions of fillet steak with dolcelatte cheese in a barolo wine sauce

VITELLO MILANESE

Veal escalope in breadcrumbs

PESCE MISTO THERMADOR

Whole tail scampi, king prawns and scallops in a thermador sauce



CHRISTMAS PUDDING WITH BRANDY SAUCE OR A SELECTION OF DESSERTS FROM OUR CHEF



COFFEE

£72.00 PER PERSON AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL