

CHRISTMAS DAY CELEBRATION MENU



AVOCADO E CRAB

Fresh Crab with Avocado, Melon served 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

RAVIOLI CON PORCINI

Ravioli with Porcini mushrooms & sliced leeks in a cream sauce



Home-made sorbet topped with a drizzle of limoncello



TACCHINO ARROSTO

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

FILETTO CON PATE

Fillet Steak with Pate in Red Wine Sauce

INVOLTINI PARMIGIANA

Veal Stuffed with Artichoke, Capers, Olives, Parmigiana, Sage and Aubergines

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

**£75.00 PER PERSON AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR
BILL**