

# 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

## **AGNELLO SCOTTADITA**

Grilled best end of lamb or grilled in a garlic, chilli & red wine sauce

## **VITELLO PARMIGIANA**

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**

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