

# FESTIVE SET MENU

(Available at lunchtime from 1st to 21st December 2018)



## STARTERS

### VELLUTATA DI SEDANO RAPA CON GUANCIALE CROCCANTE E CASTAGNE ARROSTO

Celeriac velouté with crispy guanciale and  
roasted chestnuts

### RADICI INVERNALI CON GORGONZOLA E CRUMBLE DI TARALLO

Autumn roots with gorgonzola cheese  
and tarallo crumble

### INDIVIA BRASATA CON GAMBERI AL VAPORE E MELOGRANO

Braised endive with poached prawns and  
pomegranate

## MAINS

### TORTELLINI DI CARNE IN BRODO DI CAPPONE

Veal tortellini in cappon broth

### CREPELLE GRATINATE CON FUNGHI DI BOSCO E STRACCHINO

Crespelle gratin with wild mushrooms and  
stracchino cheese

### FILETTO DI SALMONE ARROSTO CON FINOCCHI BRASATI E DRESSING ALLO YOGHURT

Roast salmon fillet with braised fennel and  
yoghurt dressing

### SCALOPPINA DI TACCHINO

Sliced turkey escalope with all the  
trimmings

## DESSERT

### MOUSSE DI PANETTONE CON CLEMENTINE CARAMELLATE

Panettone mousse with caramelised  
clementine

### TORTINO AL CIOCCOLATO

Chocolate fondant with vanilla ice cream

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£43.00 / per person for 3 courses

£35.00 / per person for 2 courses

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Prices include VAT. A discretionary 12.5% service charge will be added to the final bill

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