

# DECEMBER SET MENU



## STARTERS

**ZUPPA DI CASTAGNE**  
Chestnut soup

**TACCHINO TONNATO AL TARTUFO**  
Finely sliced turkey with truffle

**INSALATA DI SALMONE AL MIELE CON  
PORRI AFFUMICATI, PISTACCHIO E  
DRESSING AL MIELE E MOSTARDA**  
Honey salmon and smoked leek salad with  
pistachio and honey mustard dressing

**BRESAOLA DI CERVO CON ZUCCA  
ARROSTO, MELOGRANO E RUCOLA**  
Venison bresaola with roasted pumpkin,  
pomegranate and rocket salad

## MAINS

**BACCALA CON CAVOLFIORI  
ARROSTO OLIVE E CAPPERI**  
Baked salted cod served with roasted  
cauliflower, olives and capers

**GNOCCHI DI PATATE CON ASPARAGI,  
CASTELMAGNO E TARTUFO**  
Potato gnocchi with asparagus, castelmagno  
cheese and truffle

**PIZZOCCHERI ALLA VALTELLINESE**  
Buckwheat pasta served with a sauce of  
bitter cheese, cabbage and potatoes

**RISOTTO AL TARTUFO E CHAMPAGNE**  
Risotto with truffle and champagne

**INVOLTINI DI TACCHINO CON RIPIENO ALLE CASTAGNE E  
MIRTILLI SERVITI CON PATATE ARROSTITE E RADICI**  
Turkey ballotine stuffed with chestnuts and cranberries, served  
with roasted potatoes and root vegetables

## DESSERT

**MOUSSE AL PANETTONE CON  
CLEMENTINE CARAMELLATE**  
Panettone mousse with caramelised  
clementine

**TORTINO AL CIOCCOLATO**  
Chocolate fondant with vanilla ice cream

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£35.00 per person for 2 courses

£45.00 per person for 3 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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