

BAR SNACKS

Grilled red peppers (Vg)	3.50
Nocellara Olives (Vg)	3.50
Salted Almonds (Vg)	3.50
Focaccia	3.50
Parmesan chunks, balsamic syrup	4.00
Meatballs, tomato sauce	5.00

FESTIVE SET MENU

£50 Per Person

Includes a glass of prosecco on arrival, three-course meal and a half bottle of house wine per person

STARTERS

- Calamari Fritti, lemon, garlic mayonnaise
- Baked forest Mushroom and spinach gnocchi (Vg) (G)
- Pancetta tortellini, chicken broth
- Tuscan fisherman's stew muscles prawn squid garlic, ciabatta served in padella
- Caponata – aubergine, capers and pine nuts (Vg) (G)

MAINS

- Pancetta roast turkey, Italian sausage and sage stuffing, roast potatoes and winter root vegetables
- Salmon fillet, mussels, lemon, samphire
- Lobster crab ravioli, red pesto dressing
- Wild mushroom & Black truffle Tortelloni, butter sauce, parmesan (V)
- Butternut Squash risotto, hazelnut and sage (Vg) (G)

SIDE DISHES (additional £5 each dish)

Wild rocket, shaved parmesan (G)	5.00
Rosemary roast potatoes	5.00
Honey glazed parsnips & carrots	5.00
Cavolo Nero, chilli	5.00
Roasted squash, pistachio (VG) (GF)	5.00

DESSERT

- Chocolate panettone bread and butter pudding tart, mascarpone
- White chocolate and Campari cannoli
- Tiramisu
- Chocolate Hazelnut Donuts, ice cream
- Marsala poached pear, Amaretto cream (Vg) (G)