

CHRISTMAS DAY

60€

Starters

Zuppa

Vegetables soup with fresh basil and warm ciabatta bread

King Prawns Cocktail

A classic, with Marie Rose sauce and baby gem leaves

Confit Duck Leg

With beetroot risotto

Chicken Liver Pate

With cranberry sauce and toasted bread

Smoked Salmon Terrine

Soft cheese, pink peppercorns, watercress, pickled red cabbage and Sardinian crispy bread

Mains

(All served with honey roast vegetables and potatoes)

Traditional Roast Turkey

With sage and onion stuffing, Yorkshire pudding and gravy

Veal Ossobuco

Slow cooked veal shank with bone marrow, in a rich sauce, served on a saffron risotto

Stone Bass

Served on a pearl couscous cooked with crab meat and diced vegetables

Beef Wellington

Classic fillet wellington with wild mushrooms, English mustard and Parma ham, wrapped in puff pastry, served with a red wine sauce

Vegetarian Wellington

A vegetarian version of a classic. Beetroot, butternut squash and wild mushrooms wrapped in puff pastry, served with a red wine sauce

Desserts

White Chocolate and Orange Cheesecake

With chocolate ice cream

Chocolate Brownie

Warm with vanilla del Madagascar ice cream and chocolate sauce

Lemon Sorbet

With a shot of Amalfi's Limoncello

Traditional Christmas Pudding

With custard

Baileys Tiramisú

The Italian classic, with a twist

Please inform us of any food allergy or special dietary requirements as not all ingredients can be listed, whilst we take every care to prevent cross-contamination, please note we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.

