Christmas MENU

2 COURSES £35 3 COURSES £45

STARTERS

Roasted Parsnip Soup - served with crisp crutons.

Breaded Goats Cheese Croquettes - crispy and golden, paired with a sweet chili jam.

Festive Figs - figs stuffed with dolce latte cheese, wrapped with prosciutto, baked in the oven, finished with a honey balsamic glaze.

Capesante La Rocca - Pan-fried scallops, served atop wild mushroom pure, finished with crispy pancetta.

MAIN DISHES

Tacchino - tender turkey breast filled with chestnuts, sausage, and stuffing, slow cooked in a white wine gravy and served with roasted winter vegetables.

Monkfish - roasted monkfish tail, wrapped with prosciutto, served with caramelised winter vegetables, finished with a rich mulled wine sauce.

Venison - venison fillet, cooked to perfection, served alongside carmelised rainbow carrots, quince, and green beans, finished with a port wine sauce .

Rigatoni alla Norma - Al dente rigatoni tossed with roasted aubergine, sweet Pomodorini, garlic, basil, butter, and pine nuts, finished with a Puglian buffalo mozzarella.

Gorganzola and berry risotto - creamy arborio rice cooked with gorganzola, tangy rasberries and strawberries, finished with pine nuts.

DESSERTS

Panettone - served with vanilla ice cream or custard.

Baba al rum- filled with crème Pasticceria, raspberry coulis, dusted with sugar.

Gelato tropical - 2 scoops coconut, 1 scoop vanilla, topped with malibu liquor and fresh friut.