

# FESTIVE DINNER

2 courses 16.95

3 courses £19.95

## To Start

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### **Pancetta di maiale**

Pork belly, black pudding, honey glazed pear and a red wine sauce

### **Salmone affumicato**

Smoked salmon, beetroot, vodka mascarpone and dill oil

### **Bruschetta Parma**

Bruschetta with basil ricotta, Parma ham and figs

### **Peperoni**

**V**

Oven baked peppers filled with cherry tomatoes, olives goats cheese and pesto

### **Ravioli**

**V**

Porcini ravioli with a portobello and porcini, cream sauce.

## Main courses

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### **Tacchino**

Turkey breast with parsnips, Brussel sprouts, pigs in blankets and a sage and chestnut stuffing

### **Linguine Vongole**

Linguine pasta with clams, olive oil, chilli, and garlic

### **Pizza San Daniele**

Pizza with tomato, mozzarella, goats cheese and Parma ham

### **Melanzana**

**V**

Oven baked aubergine filled with 'caponata' gorgonzola cheese and sun-dried tomatoes with a Romesco sauce

### **Pizza Taleggio**

**V**

Pizza with Taleggio cheese, mozzarella, asparagus and porcini mushrooms

### **Salmone**

Salmon fillet with tiger prawn fritter, champagne sauce, spinach, samphire and baby roasted potatoes

### **Penne Anatra**

Penne pasta with a sauce of confit duck leg, tomato, and thyme

## Desserts

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### **Xmas pudding**

with brandy sauce

### **Tiramisu**

### **Vanilla Pannacotta**

served with a mixed fruit compote