

FESTIVE MENU

STARTERS

PUMPKIN SOUP | £8.50

Light blend of roasted pumpkin carrots, celery and olive oil, finished with toasted croutons

TRUFFLE ARANCINI | £ 7.90

Lightly fried , rise balls with truffle and

MEATBALLS IN TOMATO SAUCE | £9.50

Tender beef meatballs in a rich tomato sauce with oregano and basil

OCTOPUS CARPACCIO | £11.90 Delicate Mediterranean octopus slices with citrus, extra virgin olive oil and fresh herbs

AUBERGINE MILLEFEUILLE | £8.90

Layers of aubergine, fresh tomatoes and buffalo mozzarella baked in fragrant tomato sauce

SEASONAL GREEN SALAD WITH SEEDS, CUCUMBERS POMEGRANATE AND A TOUCH OF HONEY | £8.90

MAINS

TURKEY ROULADE PROVENÇALE | £18.90 Slow cooked turkey roulade infused with rosemary, garlic and fennel .Served with golden cauliflower gratin with Bechamel & Parmesan

LAMB CUTLETS MILANESE | £20.90
Pan-fried, breaded lamb cutlets, served with sweet ,classic potatoes & beetroot chips

RAVIOLI WITH RICOTTA & SPINACH | £15.90 Home-made ravioli filled with creamy ricotta and spinach, finished with a light herb butter and a touch of Parmegiano Reggiano

PAN-SEARED CHICKEN BREAST | £16.90

With creamy sweet peppers, tomato-butter sauce & potatoes sauté

MEDITERRANEAN SEA BASS | £21.90 Roasted Sea Bass fillet with Kalamata olives cherry tomatoes, cappers, garlic & touch of chilli. Served with smooth potato flan

HOME-MADE EGG TAGLIATELLE WITH TRUFFLE | £17.90

Egg Tagliatelle with butter and shaved fresh black truffle

DESSERTS

PANETTONE WITH MASCARPONE CREAM AND AMARENA CHERRIES | £9.90

Toasted Panettone with light Mascarpone cream and Amarena cherries

SANTA'S VELVET SOUFFLÉ | £10.90

A warm, milk chocolate soufflé with a molten heart of rich, melted chocolate served beside a scoop of classic vanilla ice cream.

STRAWBERRY CHEESECAKE | £ 9.50 Smooth, creamy filling with a sweet strawberry topping and a crisp, gluten free biscuit base

CHOCOLATE DU ROYALE | £9.90 Hazelnut-infused sponge cake ,layered with smooth chocolate ganache and a crisp cacao crumble base

GLUTEN-FREE RICOTTA & PISTACHIO CAKE | £9.90

A light indulgent moist ,flourless cake with creamy ricotta cheese & toasted Sicilian pistachios for a nutty, texture

CLASSIC TIRAMISU | £ 9.90 Coffee dipped Savoiardi layered with Mascarpone cheese and cacao