



CHRISTMAS LUNCH



STARTERS

Home made minestrone soup served with warm focaccia bread

Smoked salmon, dill infused Atlantic prawns with wild rocket,
served in a lemon oil dressing

Duck liver terrine served with caramelised red onion
and toasted crostini bread

Arborio rice risotto with wild mushrooms, sage and truffle oil

MAINS

Parcel of turkey wrapped with Pancetta, filled with an orange & cranberry stuffing,
served in a Barolo wine jus

Pan fried Scotch fillet of cod with wilted spinach,
served in a white wine and lemon cream sauce

Braised shank of Cornish lamb, with red cabbage & sultana's,
served in a red wine and rosemary sauce

Open ravioli with grilled aubergines and courgettes, roasted mixed peppers,
topped with grated Parmigiano

(ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES)

DESSERTS

Traditional Christmas pudding served with a warm brandy cream sauce

Warm chocolate fondant served with vanilla ice cream,
garnished with fresh raspberries

Orange and lemon posset served with quenelle of
Grand Marnier flavoured mascarpone

Selection of Italian cheeses served with quince jelly,
celery, grapes and savoury biscuits

COFFEE

3 courses £23.95

A 10% discretionary service charge will be added to the bill
This menu is valid from 1st Dec until 24th Dec and from 12 pm til 4pm