



# The Christmas MENU

3 COURSE £45

## STARTER

### Garlic & Cheese Sourdough Bites

Freshly baked sourdough doughballs brushed with herbed garlic butter, topped with cheese, and finished with fresh pomegranate seeds.

### Fish Soup

Special fish soup served with a slice of homemade sour-dough bread.

### Goat's Cheese & Fig

Creamy goat's cheese paired with figs, Parma ham, and fresh peppery rocket.

### Hot Honey glazed Mozzarella fritti

### Tomato Bruschetta

## MAIN

### Lamb Chops

Grilled marinated lamb chops served with vegetables and a red wine base sauce.

### Green Risotto

Arborio rice in a creamy spinach sauce topped with mushrooms.

### Christmas Pizza

Tomato sauce, Fior di Latte mozzarella, turkey, pomegranate seeds, and goat's cheese.

### Lasagne

Traditional beef ragu with béchamel, topped with mozzarella and parmesan, served with a salad.

### Arrabbiata

Penne in a spicy Pomodoro sauce with garlic, parsley, and chili

### Duck

Parsnip purée, carrots, courgettes, and asparagus served with a mix berry sauce.

### Sea Bass Romesco sauce

Sea bass cooked with Romesco sauce, served with roast potatoes and spinach.

## DESSERT

 **Chocolate cake** topped with black forest sauce

 **Salted Caramel Cheese cake**  
**Classic Tiramisu**



Vegetarian



GLUTEN FREE



AVAILABLE IN GLUTEN FREE