

# *Natale 2018*

## La Margherita

Burrata with prosciutto crudo GF

Thinly sliced smoked swordfish with rocket, capers and a lemon dressing GF

Cream of carrot and chestnut soup GF/V

Radicchio, goat's cheese, pomegranate and hazelnut salad GF/V

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Aubergine stuffed with quinoa, peppers, mozzarella cheese, olives, sundried tomato, and chilli baked and served on a bed of lentils GF/V

Slow cooked venison with porcini mushrooms, and shallots in red wine\*\*

Turkey escalope cooked with Marsala wine and oyster mushrooms

Hake with braised fennel, lemon and sundried tomato GF

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Limoncello Panna cotta  
with strawberry coulis and crushed Cantuccini

Semifreddo torrone with grated chocolate

Pear and chocolate tart served with vanilla ice-cream

A selection of Italian cheese served with a fig relish and cheese crackers\*

All main courses dishes are served with roasted potatoes and broccoli

GF – Gluten free / V – Vegetarian

**3 courses £31.50**

\*£1.50 supplement \*\*£2.50 supplement

Add a glass of Prosecco £4.00

VAT included at standard rate This menu must be pre ordered Service is at the customers discretion  
VAT included at standard rate Some items may contain nut