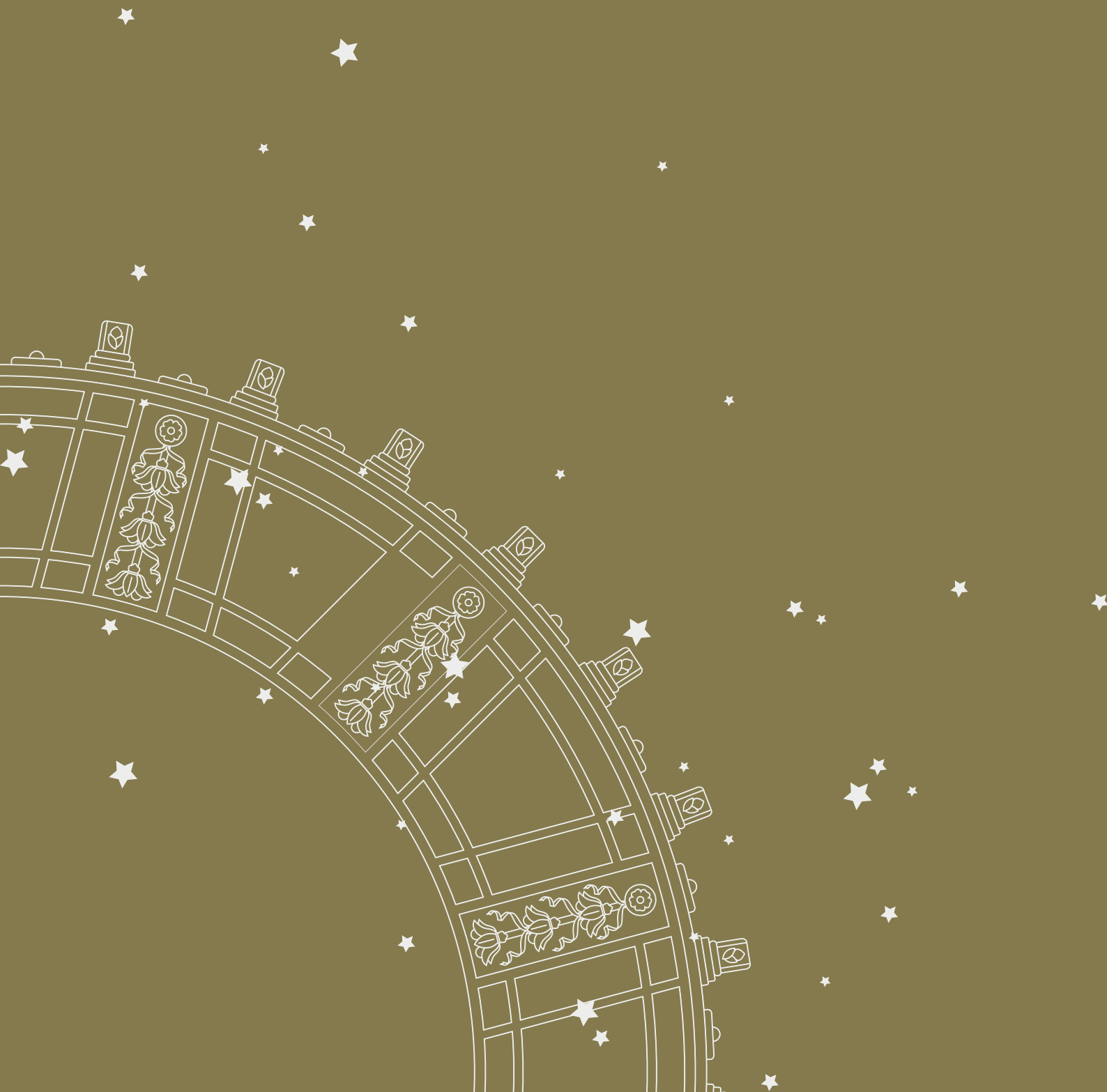


CHRISTMAS DAY

RØSSO



*1 PM & 4 PM
CHRISTMAS DAY £95

STARTER

COSCIA D'ANATRA GLASSATA CON PRUGNE E GINEPRO

Plum & juniper glazed duck leg, with a truffle & rye bread sauce and pickled red cabbage

TARTARE DI CERVO

Venison tartare, button mushrooms, Islay whisky-soaked quince and cocoa tuile

ZUPPA DI CAVOLFIORE E CASTAGNE (V)

Cauliflower and chestnut soup, sage dust and apple crisps served with a seeded roll

RISOTTO AL PROFUMO DI ALLORO CON PERA POCHÉ AL VIN SANTO (C)

Aged carnaroli risotto of bay leaf & buttermilk, Vin Santo poached pear, buffalo blue cheese crumb and nasturtium leaf

AGNOLOTTI CON BURRATA E ARAGOSTA.

Lobster & burrata agnolotti with a foamed bisque of lobster with black truffle

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VIN BRÛLÉE

Mulled Wine

MAIN

FILETTO DI MANZO ALLA WELLINGTO

Wellington of dry aged fillet of beef, porcini mushroom duxelles, white truffle creamed Yukon Gold potatoes and deep ale reduction

TACCHINO IN STILE ROSSO

Turkey escalope, pulled turkey leg with sage and cranberries, pancetta wrapped chipolata with a bay leaf scented gravy

CODA DI ROSPO ARROSTITA CON PINOT NERO E ERBE MARINE

Monkfish tail on the bone, roasted over Pinot Noir vines & brushed with sea herbs, with Palourde clams in a champagne butter sauce

WELLINGTON VEGANO (V)

Wild mushroom & squash Wellington, carrot and ginger gel, confit fennel and a Porcini mushroom gravy

DESSERT

PANDORO DI NATALE ALLA ROSSO (C)

Triple chocolate Pandoro trifle, with aerated white chocolate, malted milk chocolate mousse and tempered Stracciatella of dark chocolate

(V) Denotes dishes suitable for vegetarians (V) Denotes dishes suitable for vegans.

* Group Booking Slots

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies or intolerances. A 12.5% service charge will be added to all bills. All prices inclusive of VAT