

*XMAS DAY £120
1PM & 4PM*

STARTER

CACIO E PEPE

Fried beignets stuffed with a creamy sauce of Pecorino Romano cheese & fresh cracked black pepper, served with a guanciale jam

 Alternative Upon Request

TORTELLONI E ARAGOSTA

Tortelloni pasta stuffed with thermidor sauce, in a lobster consommé, with grilled lobster

**CANNELLONI
D'ANATRA**

Baked pasta stuffed with a rich confit duck ragù, topped with crispy duck skin pangrattato

**CROSTATA FINE CON 
PORCINI E TARTUFO**

Tart of Porcini & Girolle mushrooms, rocket & freshly shaved black truffle

**ZUPPA DI CARCIOFI E 
SEDANO RAPA**

Roasted artichoke & celeriac soup, topped with spiced chestnuts & almonds, served with a bread roll & espellete butter

 Alternative Upon Request

WINE

VIN BRÛLÉE ~ MULLED WINE

MAIN

FILETTO DI MANZO

Pan roasted Wagyu fillet steak, served with a Wagyu & blue cheese Canederli, buttered cabbage and pearl onions, rich beef & black truffle jus

TACCHINO IN STILE ROSSO

Turkey escalope, smoked ballotine of turkey leg stuffed with turkey sausage, pancetta wrapped chipolata with a spiced turkey gravy

WELLINGTON VEGANO 

Redefine "beef" Wellington, puff pastry, wild mushroom duxelles, roasted squash purée & porcini mushroom gravy

SALMONE E GNOCCHI AFFUMICATI

Maple glazed salmon with smoked potato gnocchi, tenderstem broccoli, salsa verde

DESSERT

CUPOLA DI CARAMELLO SALATO 

Salted caramel, date & Valrhona dark chocolate dome

 Alternative Upon Request

RØSSO

 Denotes dishes suitable for vegetarians  Denotes dishes suitable for vegans.

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.

BUON NATALE!