



AVAILABLE FROM NOVEMBER 16TH

CHRISTMAS FAYRE

*Celebrate the season with a
feast of 10 dishes, made to share.*

Burrata GF

*from Corato in Puglia with Parma ham
& marinated black truffle*

Gamberoni Fritti

tempura prawns dressed with a spicy mayonnaise

Tuscan Pâté

*chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney*

Melanzane Parmigiana

*a classic Sicilian dish. Layers of aubergine,
Grana Padano & tomato baked in the oven*

Mafaldine con Ragù di Manzo GFO

short wavy pasta with slow cooked beef ragù

Ravioli Tartufo & Pecorino

truffle & pecorino ravioli

Tacchino con Ripieno di Castagne

*turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus*

Lemon Sole

pan-fried lemon sole with capers & brown shrimp

ALL SERVED WITH ROASTED POTATOES
& MIXED SALAD

DOLCI

Panettone Bread & Butter Pudding

with limoncello & homemade vanilla ice cream

Tiramisu

*the Italian classic made with savoiardi biscuits
soaked in Marsala wine, coffee & mascarpone cheese*

WITH TEA OR COFFEE

GFO = Gluten Free Option Available

GF = Gluten Free

*If you have a food allergy, intolerance, or coeliac disease – please speak to your
waiter or manager about the ingredients in your food and drink before you order.*

*Detailed information on the 14 major allergens is available on request. Our
dishes are prepared in kitchens where allergens are present; therefore, we cannot
guarantee that any dish will be completely allergen-free.*