

The
Italian
KITCHEN
Christmas Menu

STARTERS

Porchetta arancini

Spiced pork, smoked mozzarella, thyme, rocket, apple purée

Wild & button mushroom crostini (v)

Rich cream and truffle sauce, basil oil

MAINS

Oven baked Monkfish

Gnocchi, lobster & brown shrimp bisque, toasted Brussels sprouts

Oven roasted pork belly

Garlic & parmesan butter, charred hispi cabbage, vine cherry tomatoes, beef dripping jus, Italian style new potatoes

Vegan pesto & truffle rigatoni (ve)

Wild mushrooms, hispy cabbage, sweet pepper drops, toasted pine nuts, black truffle peelings

DESSERTS

Winter spiced cheesecake (v)

Blackberry compote, toasted hazelnuts, sprinkle of cinnamon.

Panettone mascarpone cake (v)

Raisins, candied fruit, apricot jam, mixed toasted nuts.

SET MENU

2 Course £29 ½ 3 Course £35 ½

v - vegetarian ve - vegan

The
Italian
KITCHEN
Festive Drink Menu

COCKTAILS £10

Raspberry Gin Fizz

Raspberry gin, cranberry juice, prosecco, mint leaves, cranberries

Snowball

Advocaat liqueur, lime juice, lemonade, candied dry lime slice

Spiced Rum Mojito

Captain Morgan spiced rum, lime, mint leaves, ginger ale

Winter Spritz

Aperol, prosecco, ginger beer

MOCKTAIL £5

Cranberry & Orange Spritz

HOT DRINKS

Spiced Gingerbread Latte £3 ½

Italian bakery gingerbread biscuits

Bailey's Mint Hot Chocolate £7 ½

Whipped cream, marshmallows, mint cremes

CHEESEBOARD & BISCUITS

**Semi curado cheese, Brie, Red Leicester,
Roquefort, spiced apple chutney
and mango dip, crackers**

One person £9 ½

Two persons £14 ½

(includes Mozzarella Burrata as extra)

