



## Christmas Menu 2010

### Tables of 10 to 14 guests

*Please select 4 first, main courses and desserts for your party to select from on the night.*

### Tables of 15 to 20 guests

*Please select 3 first main courses and desserts for your party to select from on the night.*

### Tables of 20 guests or more

*Please select 1 first, main course and desert for all you guests to enjoy on the night. For guests that have specific dietary requirements please select an alternative dish.*

#### First Course

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Grilled tomimo cheese with rocket & honey	9
Buffalo mozzarella with aubergine purée & tomato confit	8
Fresh porcini salad with celery & white truffle	12
Marinated artichoke salad with grated borttaga	9
Seared scallops with celeriac purée & saffron dressing	12
Cuttlefish salad with backed onion & potatoes	8
Chicken liver parfait with toasted brioche	9
Quail salad with grape sauce	8
Crisp roast sweetbreads with roasted vegetables	9
Venison carpaccio with lambs leaf salad & red berry vinaigrette	8

#### Soup, pasta & risotto

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*You may select these dishes as a first course, middle course or main course*

Pumpkin soup	8
Borlotti bean soup	8
Mediterranean fish soup with croutons	10
Linguine with lobster, garlic & chilli	14 / 18
Pappardelle with fresh porcini mushrooms	12 / 16
Chestnut tagliatelle with hare ragout	12 / 16
Gnocchi with veal jus & black truffle	12 / 16
Risotto with prawns & fresh lime	14 / 18
Tagliolini or risotto with white truffle	16 / 22
Saffron tagliatelle with baby monkfish & courgettes	12 / 14
Pheasant ravioli with rosemary sauce	12 / 14



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### Main course

Poached globe artichoke with braised radicchio & truffle sauce	17
Porchini mushrooms & taleggio cheese soufflé	17
Pan fried sea bass with roasted pepper coulis & scallop mousse	22
Roasted cod with fregola & mussels	19
Sun dried tomato crusted monkfish with sautéed artichoke	19
Roast turbot with braised leek s & lobster bisque	22
Turkey scaloppini with red cabbage & marsala sauce	18
Beef fillet Rossini with spinach, foie gras & black truffle	26
Balsamic braised Lamb shank with mashed potato	18
Veal ossobuco with saffron risotto	24

### Side orders

French beans 4	Roasted peppers 5	Garlic roast potatoes 4	Franco's mixed salad 4
Spinach 4	Winter vegetables 5	New potatoes 4	Green leaf salad 4
Brussels sprouts 4	Celeriac purée 4	Potato purée 4	Rocket & parmesan 5
Fried zucchini 5	Glazed carrots 4	Polenta 'chips' 4	Tomato mozzarella 4

### Dessert

Mandarin crème brûlée	8
Christmas pudding with brandy custard	8
Classic tiramisu	8
Chocolate fondant with vanilla ice cream	8
Panttone pudding with marsala ice cream	8
Poached pears in vin Santo zabaglione	8
Fresh fruit platter	10
Ice-cream or sorbet	6
Selection of three Italian chesses, with honey & grapes	12
Our selection of homemade petit fours	6

*Prices are in pounds sterling & are inclusive of vat @ 17.5 %*