



Christmas Menu 2010

Tables of 10 to 14 guests

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

Tables of 15 to 20 guests

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

Tables of 20 guests or more

Please select 1 first course, 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

Grilled tomino 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	10
Chicken liver parfait with toasted brioche	9
Quail salad with grape sauce	10
Crisp roast sweetbreads with roasted vegetables	10
Venison carpaccio with lambs leaf salad & red berry vinaigrette	8

Soup, pasta & risotto

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

Pumpkin soup	8
Borlotti bean soup	9
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	18
Porchini mushrooms & taleggio cheese soufflé	18
Pan fried sea bass with roasted pepper coulis & scallop mousse	24
Roasted cod with fregola & mussels	22
Sun dried tomato crusted monkfish with sautéed artichoke	22
Roast turbot with braised leek s & lobster bisque	24
Turkey scaloppini with red cabbage & marsala sauce	18
Beef fillet Rossini with spinach, foie gras & black truffle	28
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 % but exclusive of an optional service of 15%