

## **Festive Set Menu**

**£32 for 3 Courses · £25 for 2 Courses**

### **Starters**

#### **Arancini di Natale**

Golden risotto balls filled with Taleggio and porcini mushrooms, served with truffle aioli

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#### **Home-Cured Salmon**

Delicately cured salmon with pickled cucumber, horseradish cream, dill oil and crisp rye

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#### **Ribollita Soup**

Tuscan winter soup of cavolo nero and borlotti beans, finished with sourdough croutons

### **Mains**

#### **Braised Beef Shin Ragu**

Slow-cooked in red wine and herbs, tossed with hand-cut pappardelle and finished with aged Parmesan

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#### **Sea Bream alla Siciliana**

Pan-seared fillet with caper and olive butter, served on saffron mash

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#### **Wild Mushroom & Chestnut Risotto**

Creamy Arborio rice with wild mushrooms and roasted chestnuts, topped with a Parmesan crisp and rosemary oil

### **Desserts**

#### **Traditional Christmas Pudding**

Steamed fruit pudding with warm brandy sauce and spiced orange zest

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#### **Tiramisù Classico**

Layers of espresso-soaked savoiardi biscuits, mascarpone cream and a dusting of cocoa

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#### **Chocolate & Orange Tart**

Silky chocolate ganache in crisp pastry, with candied orange peel and toasted hazelnuts