

Delicate Mousse of Marinated Salmon, with Pomegranate Pearls, Fresh Tomato, and Basil, Drizzled with Extra Virgin Olive Oil, on Warm Toasted Bread

#### STARTER

## Crisp Buffalo & Parma Ham

Golden-fried Buffalo with Aged Parma Ham, Wild Rocket, Strawberries, Parmesan, and Balsamic Glaze

# Roast Cauliflower & Mascarpone Veloute

With Gorgonzola-Stuffed Mushrooms, Toasted Walnuts, and Parmesan

# King Prawns in Pancetta

Succulent Prawns Wrapped in Crispy Pancetta, on a Velvety Pea and Mascarpone Cream

# Asparagus & Dolcelatte Tart

Golden Pastry with Tender Asparagus and Creamy Dolcelatte

## **Festive Salmon**

House-Cured Salmon on Pickled Beetroot, with Sour Cream, Dill, and Dijon Mustard Dressing

## **Duck Confit Raviolone**

Raviolone filled with Duck Confit, dressed in Rich Plum Sauce

### MAIN

# Christmas Turkey Supreme

Turkey Breast filled with Italian Sausage, Chestnuts, and Cranberries, served with festive trimmings

## King Salmon & Haddock

Scottish Salmon and Smoked Haddock, stuffed with Spinach, Golden Pistachio Crust, Garlic, Lemon, Herb Butter, with Roast Vegetables

## Monkfish & Seafood Treasure

Pan-fried Monkfish with Mussels, Clams, and Prawns, in Cherry Tomato, Garlic, Chilli, and Parsley Sauce with White Wine

# Tagliatelle Capesante

Hand-Made Tagliatelle with Seared Scallops, Prawns, Cherry Tomatoes, Garlic, and White Wine Pistachio Crumble

### Grilled Ribeye 120z

Ribeye Steak with Polenta Chips, Roasted, Cherry Tomatoes, Mushrooms, and Garlic Butter Sauce

### Golden Bake of Forest

Puff Pastry with Roasted Squash, Sweet Potato, Chestnut, Mushroom, Swiss chard, Pine Nuts, Spices, Sultanas, and Vegetable Gravy

### DESSERT

## Classic Christmas Pudding

Warm Spiced Pudding with Brandy Custard

# Panettone Bread & Butter Pudding

Italian Panettone layered with Custard, Lightly Spiced, baked to perfection, with Homemade Custard

## **Chocolate Fondant**

Molten-Centre Chocolate Fondant with Madagascan Vanilla Ice Cream

95PP