



Christmas Party Menu

STARTERS

LOCH TAY COCKTAIL —

Smoked Scottish salmon , Scottish Crayfish tails Orange and whiskey Mary Rose. (gf).

CHARCUTERIE & CHEESE —

Selection of the best cured Italian meats served with cheese selection, focaccia bread

SPICED BUTTERNUT SQUASH SOUP —

Grilled ciabatta bread & sage oil (veg/v)

DUCK LIVER PÂTÉ —

Cognac infused, Norcia truffle butter, cinnamon orange marmalade ,grilled ciabatta bread

BURRATA & PARMA HAM —

Heritage cherry tomatoes, frisee leaves orange sherry & honey dressing (gf)

WINTER TRUFFLE ARANCINI

Grana Padano cheese & norcia truffle mayo

THE MAIN EVENT

BUTTERNUT SQUASH RISOTTO —

Shallots, Piedmont butter, Grana Padano cheese shavings, & sage. (gf)

ROAST TURKEY CROWN —

Served with all the trimmings.

WINTER HOTPOT —

Borlotti, cannellini beans, tomato, chilli, mushrooms, onions home made grilled bread (veg/v)

WILD HALIBUT FILLET —

creamy saffron ,white wine ,shallots sauce served with seasonal vegetables and potatoes. (gf)

LINGUINE IMPERIALI —

Prawns & king prawns. garlic, chilli, cherry tomatoes, touch of cream

PIZZA FIRECRACKER —

Tomato, mozzarella, pork sausage, garlic, chilli, n'duja & spicy salame.

DESSERTS

TIRAMISU

CREME BRÛLÉE (GF)

PANETTONE & BUTTER PUDDING.



Scan.Join.Enjoy

3 course Lunch £36 / 3 course Dinner £39

Allergy Advice v = Vegetarian, veg =vegan, gf= Gluten Free, n= nuts Before placing your order please inform a member of staff of any allergies. Food prepared in our kitchen may contain or have come in contact with allergens. Items subject to availability 10% service charge added to the final bill.