

FESTIVE FEAST SHARING MENU

CHRISTMAS CRACKERS AND ALL DISHES WILL BE PLACED ACROSS THE TABLE, ALLOWING GUESTS TO SHARE AND SAVOUR EACH FESTIVE FLAVOUR AND TEXTURE.

£39 PER PERSON

ENHANCE YOUR EXPERIENCE WITH A GLASS OF PROSECCO FOR JUST £7PP

AVAILABLE SUNDAY TO THURSDAY - FROM 16TH NOVEMBER 2026 TO 24TH DECEMBER 2026
No pre-order required, minimum of 2 persons required - For the entire table

ASSAGGI - APPETISERS

TOASTED SALTED ALMONDS

(gf)(df)

GRISSINI

PER INIZIARE - TO START

FUNGHI & TRUFFLE ARACINI

risotto balls, parsley, garlic sauce, rocket & parmesan salad

BAKED CAMEMBERT

with toasted sourdough (gfo)

SOMMELIER RECOMMENDATION WINE PAIRINGS

VINA CARRASCO SAUVIGNON BLANC - £7.30 175ml - £32 bottle
citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop.

ROMERO GONZALEZ MALBEC - £7.40 175ml - £32 bottle
intense flavours of black cherry, plum, and a touch of cocoa, with smooth tannins and a long, satisfying finish.

A SEGUIRE - TO FOLLOW

COTOLETTA DI TACCHINO

turkey cutlet with stuffing and cranberry sauce

SPIEDINO DI GAMBERI

tiger prawns with garlic butter, white wine, fennel & rocket salad (gf)(dfo)

ORECCHIETTE AL PESTO

homemade basil pesto, pine nuts, deep fried sage (gfo)

SOMMELIER RECOMMENDATION WINE PAIRINGS

SOSPIRO BIANCO D'ITALIA - £87.85 175ml - £32 bottle
Dry yet floral Italian white with concentrated flavours of white peach and white currants and a final hint of gooseberry.

CANTINE ERMES 'Ambler' NERO D'AVOLA - £7.50 175ml - £33 bottle
Aromas of ripe cherry, plum, and subtle spice. Medium-bodied

SIDES

ROSEMARY AND GARLIC ROASTED POTATOES

(gf)(df)

SPROUTS WITH PANCETTA

(gf)(df)

PIGS IN BLANKETS

PER FINIRE - TO FINISH

CHRISTMAS PUDDING

with brandy sauce and vanilla ice cream

PANETTONE BREAD AND BUTTER PUDDING

with vanilla ice cream

SOMMELIER RECOMMENDATION WINE PAIRINGS

CASTELNAU DE SUDUIRAUT, SAUTERNES - £8.75 75ml
Aromas of candied yellow fruit, quince, frangipani, mild spices and a hint of minerality