Christmas Set Menu

€45 *per person*

Includes tea or coffee

Starters

Roasted Vegetable Soup
Slow-roasted seasonal vegetables, served with toasted sourdough, basil oil & parmesan shavings. (2, 5, 6, 7)

Bruschetta
Marinated chopped beef tomatoes on toasted sourdough with fresh basil pesto & buffalo mozzarella. (5, 6, 7)

Pulled Beef Croquettes
Crisp potato & pulled beef croquettes with parmesan, chives & lemon-chilli mayo. (5, 6, 7, 13, 14)

Garlic Prawns
Atlantic prawns sizzled in olive oil, garlic & herb butter with fresh chilli and lemon, served with sourdough. (5, 6, 7, 8, 10)

Burrata Pugliese
Creamy burrata on rocket with marinated cherry tomatoes, a sun-dried tomato & Kalamata olive battuto and balsamic reduction, served with puccia bread. (5, 7)

Mains

Featherblade Steak
Slow-cooked featherblade steak on leek & chive mash with silky parsnip purée, honey-glazed roasted carrot & parsnip and a rich red wine jus. (5, 11, 13)

Salmon Fillet
Pan-fried salmon fillet with mashed potato and tenderstem broccoli, finished with a tomato citronette and creamy lemon & dill sauce. (5, 8, 13)

Lamb Shank
Slow-cooked lamb shank with mashed potato, pea & mint purée and balsamic & honey roasted Brussels sprouts, finished with a rich braising jus. (5, 11, 13)

Ragù Napoletano
Beef braised for 8 hours in a rich onion & tomato sauce, served with rigatoni, toasted sourdough & parmesan shavings. (5, 7, 13)

Chicken Parmigiana
Crispy chicken fillet topped with buffalo mozzarella and rich tomato sauce, served on spaghetti. (5, 6, 7, 13)

Truffle Risotto
Creamy risotto of wild mushroom, julienne carrot, leek & pecorino, finished with truffle. (5, 13)

Desserts

Tiramisu
Our homemade Italian classic: coffee-soaked sponge layered with light mascarpone cream. (5, 6, 7)

Brown Butter Brownie
Homemade brown butter brownie served with vanilla gelato and a forest fruit coulis. (5, 6, 7)

Pistachio Cheesecake
Homemade creamy pistachio cheesecake served with fresh cream. (2, 5, 7)

Zabaglione
Homemade light, velvety zabaglione served with a forest fruit coulis and savoiardi biscuits. (5, 6, 7)

Lemon Posset
Homemade silky lemon posset finished with fresh strawberries. (5)

Allergens 1 Peanuts · 2 Tree nuts · 3 Sesame · 4 Soybeans · 5 Milk · 6 Eggs · 7 Gluten · 8 Fish · 9 Molluscs · 10 Crustaceans · 11 Mustard · 12 Lupin · 13 Celery · 14 Sulphur dioxide