

CHRISTMAS LUNCH MENU

Available Monday–Friday from 12–5pm

£16.95 FOR TWO COURSES

£19.95 FOR THREE COURSES

Add a glass of Prosecco to your meal for £5

STARTERS

WINTER MINISTRONE

Hearty Tuscan soup with squash, winter greens & cannellini beans, topped with Parmesan & olive oil, served with rosemary focaccia

PORCINI ARANCINI

Fried balls of mushroom risotto with fontal & Italian cheese fondue

SILKY TUSCAN PÂTÉ BRUSCHETTA

Free-range chicken liver & Vin Santo pâté, balsamic onions, sage & Parmesan

SALMON BRUSCHETTA

Toasted ciabatta topped with my mate Dan's amazing hot-smoked salmon, horseradish crème fraîche, lemon & bronze fennel

BLACK TRUFFLE TAGLIATELLE

Our famous handmade pasta served in a luxurious, silky truffle cream with aged Parmesan, nutmeg & more shaved Umbrian truffle

MAINS

TUSCAN SAUSAGE

Higher-welfare pork & fennel sausage with a braised greens, smoky pancetta, lentil & buckwheat ragù & salsa verde

GREEN TAGLIATELLE

Homemade tagliatelle with a pesto of garlicky cavolo nero, herbs & walnuts, Calabrian sun-dried tomatoes & pecorino

GENNARO'S TURKEY RAVIOLI

Pasta stuffed with slow-braised turkey & herbs, served with a rich sage butter

CLASSIC SUPER FOOD SALAD

Avocado, roasted beets, pulses & grains, broccoli, pomegranate, spicy seeds & harissa

BEEF CHEEK PAPPARDELLE

Fresh pasta tossed through a hearty beef cheek, rosemary & Chianti red wine ragù, topped with aged Parmesan & extra virgin olive oil

DESSERTS

RICH CHOCOLATE BROWNIE

Chocolate sauce, white chocolate ice cream & caramelised popcorn

EPIC TIRAMISÙ

A chocolate dome stuffed with mascarpone, coffee-soaked sponge & a hot chocolate & espresso sauce

ST CLEMENT'S SORBET

Orange & lemon sorbet & limoncello

CHRISTMAS PAVLOVA

Whipped vanilla crème fraîche, amarena cherries & orange zest

BAKED PROVOLONE CHEESE

Studded with herbs & served with truffle honey & carta di musica (£3 supplement)

Available in restaurants from 19 November–30 December 2018. Dishes are subject to change. T&Cs apply