

# CHRISTMAS FEAST MENU

£24.95 FOR TWO COURSES

£29.95 FOR THREE COURSES

*Enjoy a glass of Prosecco, on us, on arrival  
& add another glass for £5*

## STARTERS

### OUR FAMOUS ANTIPASTI PLANK

Tuscan fennel salami, mortadella di Bologna, salami piccante, buffalo mozzarella, pecorino cheese & music bread, olives, pickles, grilled & marinated seasonal vegetables, all served with homemade rosemary focaccia

## MAINS

### TUSCAN SAUSAGE

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

### FESTIVE ROAST CHICKEN

Chargrilled free-range chicken breast with roasted celeriac purée, gravy, orange gremolata & crispy pancetta

### GENNARO'S TURKEY TORTELLINI

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

### CRACKER RAVIOLI

Cracker-shaped spinach pasta filled with buffalo ricotta, squash & chestnuts, in a sage & clementine butter sauce

### PAN-ROASTED BRITISH TROUT

Crispy skinned trout fillet on a delicate fisherman's shellfish stew of line-caught squid, cherry tomatoes, capers & black olives, topped with saffron aioli

*All served with rosemary roast potatoes, parsnips, carrots & buttery Brussels sprouts*

## 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)