

BIG FEAST MENU

£34.95 FOR THREE COURSES
WITH A GLASS OF PROSECCO

Enjoy an extra glass of Prosecco 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 & smoked salmon crostini

MAINS

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

CRACKER RAVIOLI

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

SLOW-ROASTED PORCHETTA

Outdoor-reared British pork belly stuffed with apricot & sage, served with silky celeriac purée & apple sauce

DRY-AGED SIRLOIN STEAK

Chargrilled prime British beef served with whipped truffle butter, portobello mushrooms & Chianti red wine sauce (£5 supplement)

SICILIAN NUT ROAST

Spiced roasted squash, cous cous & almond nut roast with arrabbiata sauce, cime di rapa & Parmesan

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

ZUCCOTTO DI PANETTONE

Panettone stuffed with vanilla ice cream, candied fruit, nuts & maraschino cherries

GENNARO'S STICKY TOFFEE PUDDING

Steamed sticky pudding with cinnamon ice cream & Vin Santo toffee sauce

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