

Events group menu – Christmas 2018

3 courses meal at £38 per person

4 courses meal at £45 per person

Menu with a choice of

Antipasti

Trittico of antipasti: Vitello tonnato, beef carpaccio, Parma ham

Vegetarian platter: Mozzarella, roast radicchio, balsamic-baked beetroot

Slow-cooked calamari in tomato and chilli sauce, spinach, croutons

Middle course

Tuscan beef lasagne

Linguine Caldesi – tomato sauce, cream, chilli

Secondi

Winter mushroom and Porcini risotto

Cod “al Cartoccio”, pumpkin cream, chard, Nocellara olives

Braised pork shank, celeriac mash, roast root vegetables

Dessert

Dark chocolate and hazelnut terrine, mandarin compote, clementine sorbet

Giancarlo's tiramisu

Classic Italian Christmas panettone, ricotta ice-cream