

# SAN MARTINO CHRISTMAS DAY

7 COURSES £69.95

## ON ARRIVAL

A Christmas cocktail followed by freshly baked artisan bread and olives

## STARTERS

### CREMA CALDA DI VERDURE (V)

Homemade cream of vegetables soup served with focaccia croutons

### ARBORIO RISOTTO CON CAPESANTE E LANGOSTINE

Arborio rice cooked with scallops and scampi and flavoured with italian prosecco

### GRAVADLAX DI SALMONE

Cured scottish salmon, steamed asparagus and quails egg with a soft cheese dressing

### SALSICCIA E SANGUINOTTO IN CROSTA

Black pudding, sausage and chutney roll, creamed portabello mushroom and fennel sauce

### PATE DI FEGATO D'ANATRA

Duck liver pate, toasted brioche, lightly dressed green and white asparagus, olive and balsamic reduction

### INSALATA DI GAMBERO

Lobster and crayfish salad, red onion, cos lettuce and a lime and caper vinaigrette

## MAIN COURSES

### ARROSTO DI TACHINO

Traditional roast turkey served with seasonal accompaniments

### SELLA DI CERVO

Saddle of scottish venison, salsify, redcurrant jus, pomme dauphinoise and braised fennel

### FILETTO DI ROMBO

Fillet of turbot in an almond crust, served with braised asparagus, sauteed potato wedges, aubergine caponata and aubergine crisps

### RAVIOLI RIPIENI (V)

Pumpkin ravioli with seasonal mushroom sauce

### TROFIE CON RADICCHIO

Trofie pasta with radicchio salad and sweet gorgonzola sauce

### FILETTO DI BRANZINO

Fillet of stone bass, braised chicory and jerusalem artichoke puree with a red wine jus

### FILETTO DI MANZO ALLA ROSSINI

Beef toronado rossini

## DESSERTS

### TIRAMISU

Layers of sponge cake filled with mascarpone cheese, creamed nougat and espresso coffee with a splash of amaretto liqueur

### TORTA AL FORMAGGIO

Orange flavoured cheesecake with marinated mixed fruit and vanilla flavoured reduction

### PROFITTEROLE AL PISTACCHIO

Profiteroles with pistachio cream filling and warm chocolate sauce

### TRONCHETTO DI NATALE

Christmas chocolate log served with crème anglaise

## TO FINISH

Coffee and panettone followed by a selection of liqueurs

£10 per person discount when booked and paid IN FULL before the end of November

An optional 10% service charge will be added to your final bill.