

## **Italian supper Friday 8<sup>th</sup> December £35 per person**

The Perfect Christmas party dinner

### **To Start**

Calami Fritti, fresh calamari with basil mayonnaise

Beef Carpaccio on mixed leaves, parsnip crisp, baby beets, borettana onions and fresh parmesan

Bruscetta with garlic and borlotti puree, goats cheese and walnuts

Asparagus arancini stuffed with creamy taleggio cheese served with a warm tomato sauce

### **In between**

Lemon and lime Granita

### **Main course**

Beef cheeks braised in chianti, on a bed of olive oil mash, olives capers and baby onions on slow roast tomatoes

Crab Gnocchi with a rich lobster bisque sauce and a gruyere glaze, served with a rocket and parmesan salad.

Pappardelle with duck ragu, slow braised duck in red wine and root vegetables, finished with parmesan, olive oil .

Butternut squash, pine nut and gorgonzola risotto, parmesan crisp, rocket and parmesan salad

### **Dessert**

Lavender panna cotta with raspberry foam and Viennese shortbread.

Lemon ricotta and mascarpone cheesecake with marsala macerated strawberries

Gorgonzola, pecorino taleggio cheese with apple jelly, walnut and raisin bread.

**Complementary glass of prosecco with dessert.**