

MANICOMIO CITY

CHRISTMAS MENU

£47 PER PERSON

Home-made focaccia with Sicilian olive oil

ANTIPASTI

Celeriac and winter truffle soup (v)

Organic salmon crudo, smoked aubergine & taggiasca olives

Buffalo mozzarella & prosciutto di Parma

For parties over 20 please choose 3 of the main course only

SECONDI

45 day dry aged short rib, gorgonzola polenta & burnt onions

Portland cod, Umbrian lentils & salsa verde

Norfolk Turkey “Porchetta”, Tuscan sausage, sprout tops, chestnuts & sage

Roast pumpkin ravioli, burrata, rosemary & walnut butter (v)

CONTORNI

Misticanza,
chilli & garlic

Al forno potatoes

Rocket and parmesan
salad

DOLCI

Lemon posset, rosemary crumble & Italian meringue

Pear & cinnamon tart tatin with morbido ice cream

Tiramisu

MANICOMIO CITY
CHRISTMAS MENU

£54 PER PERSON

Home-made focaccia with Sicilian olive oil

ANTIPASTI

Culatello di Zibello, pears & parmesan

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Pugliese burrata, winter truffle & smoked leeks (v)

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Yellow fin tuna carpaccio

For parties over 20 please choose 3 of the main course only

SECONDI

Cornish halibut, clams & fregola puttanesca

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Old Spot suckling pig, roast artichokes, heritage carrots & mustard fruits

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65 day aged Longhorn beef rump, burnt greens & wild mushroom ragu

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Roast pumpkin & winter truffle cannelloni (v)

CONTORNI

**Misticanza,
chilli & garlic**

Al forno potatoes

**Rocket and parmesan
salad**

DOLCI

Chestnut semi-freddo & chocolate fondue

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Smoked salted caramel choux buns

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Pannacotta miellefoglie, amaretto cream & winter fruits

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Selection of artisan Italian cheeses *£5.00 supplement