



£29.95 PER PERSON

The Festive Feast Menu



..... FIZZ & CRACKERS ON ARRIVAL

TO START

OUR FAMOUS ANTIPASTI PLANK

Tuscan fennel salami, mortadella di Bologna, salami piccante, buffalo mozzarella, pecorino cheese, snappy music bread, olives, pickles & grilled & marinated seasonal vegetables, all served with homemade rosemary focaccia

MAINS

All served with Brussels sprouts, rosemary roast potatoes & vegetables

GENNARO'S TURKEY RAVIOLI

Hand-filled pasta stuffed with slow-braised turkey & plenty of herbs, served with sage butter & honey-toasted chestnuts

JAMIE'S PORCHETTA

Slow-cooked free-range pork belly stuffed with cranberry, apricot & sage, served with silky celeriac purée, gravy & herby apple sauce

CRACKER RAVIOLI

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

TRUFFLED FLASH STEAK

Flash-grilled prime British beef steak, served with whipped truffle butter, chargrilled portobello mushrooms & Chianti red wine sauce

OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns & Scottish langoustine tails with fennel, tomatoes, chilli, saffron, fish broth & lemony rocket

DESSERTS

ZUCCOTTO DI PANETTONE

Panettone stuffed with vanilla ice cream, candied fruit & nuts, in hot chocolate sauce

FESTIVE DARK CHOCOLATE TART

Blossom honey ice cream, pistachios, hazelnuts, candied cherries & orange zest

JAMIE'S BLACK FOREST PANNA COTTA

Light, wobbly vanilla cream with amarena cherries & chocolate shavings

TIRAMISÙ

Coffee-soaked sponge, mascarpone cream & chocolate – a real pick me up

Finish your meal with limoncello for £2.50 & Kimbo coffee for £1.50