

£34.95 PER PERSON

The Big Feast Menu

..... FIZZ & CRACKERS ON ARRIVAL

FESTIVE ANTIPASTI FOR THE TABLE TO SHARE

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

CRUNCHY ITALIAN NACHOS

Crispy fried ravioli stuffed with mozzarella, ricotta & Bella Lodi, served with spicy Sicilian tomato sauce

HOT-SMOKED SALMON CROSTINI

Whipped ricotta & horseradish

MAINS

All served with Brussels sprouts, rosemary roast potatoes & vegetables

JAMIE'S PORCHETTA

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

NUT ROAST

Quinoa, squash, mushrooms & apricots, with arrabiata & veggie Parmesan – our take on a Jamie's Christmas Cookbook favourite

DRY-AGED SIRLOIN STEAK

Chargrilled prime British beef, served with whipped truffle butter, portobello mushrooms & Chianti red wine sauce

HERBY ROAST CHICKEN

Marinated free-range baby chicken, roasted to perfection & served with pigs in blankets, bread sauce & gravy

FISH IN A BAG

Sustainable sea trout with puy lentils, white wine, chilli, garlic, Italian greens, roasted pumpkin & salsa verde

DESSERTS

WOBBLY GRAPPA PANNA COTTA

Prosecco-poached rhubarb & pomegranate

FESTIVE DARK CHOCOLATE TART

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

TIRAMISÙ

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

INDULGENT CHRISTMAS SUNDAE

Layers of Christmas pudding ice cream, amarena cherries, caramelised orange & hot chocolate sauce

ZUCCOTTO DI PANETTONE

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

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