

£39.95 PER PERSON

The Ultimate Feast Menu

..... FIZZ & CRACKERS ON ARRIVAL

TO START

RETRO PRAWN COCKTAIL

Sustainable prawns with smashed avocado, radicchio & bloody mostarda mayonnaise

BEEF CARPACCIO

Delicate slices of beef fillet with roasted squash, fiery mustard dressing, winter leaves & chestnuts

PUMPKIN ARANCINI

Crispy risotto rice balls stuffed with scamorza cheese & roasted pumpkin, served with spiced fonduta

CREAMY PORCINI MUSHROOM SOUP

Truffle oil, fresh truffle & homemade focaccia

FREE-RANGE CHICKEN-LIVER PÂTÉ

Vin santo, fig chutney & toasted brioche

MAINS

All served with Brussels sprouts, rosemary roast potatoes & vegetables

OSSO BUCO ALLA MILANESE

Slow-cooked veal shank with saffron risotto, roasted bone marrow & gremolata – a Comfort Food classic

CHARGRILLED FILLET STEAK

Prime Angus beef with whipped truffle butter, portobello mushrooms, Chianti red wine sauce & black truffle

NUT ROAST

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

ROASTED COD

Sustainable fillet of cod with brown shrimps, garlicky greens & truffled celeriac purée

HERBY ROAST CHICKEN

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

DESSERTS

WOBBLY GRAPPA PANNA COTTA

Prosecco-poached rhubarb & pomegranate

TIRAMISÙ

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

BAKED TUNWORTH CHEESE

Studded with herbs & served with truffle honey & carta di musica (£5 supplement)

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

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