

Christmas Day Luncheon

To Begin.

Tomato and Roasted Red Pepper Soup

First Course

Salmon Marinated in Maple Syrup and served with Fennel and Apple Salad

Middle Course.

Piedmont Homemade Ravioli del Plin filled with Escarole, Vegetables and Beef ,braised in Red Wine, served with an Organic Butter and Sage Sauce

Main Courses.

Roasted Bronze Turkey Crown with Chestnut Stuffing

Or

28 days Matured English Fillet Steak served with a Nebbiolo Wine reduction Sauce.

Or

Roasted Fillet of line -caught Cod with Garlic Cream of Potatoes.

All served with Potatoes, Sprouts and Sweet Roasted Baby Carrots

pudding

Chocolate Fondant with Vanilla Ice Cream.

To Finish

Italian Panettone served with Vanilla Cream Sauce.

£75 .00

10% Service Charge will be added to your bill.

