Christmas parties menu Desserts and more

Starters

Seabass and candied fruit salami Black squids with roasted polenta stars **Vegetarian terrine with vinaigrette sauce** Beef, rocket, parmesan carpaccio with Truffle Radicchio, pecorino cheese and honey with oranges

Main courses

Champagne rice packets with rose petals Seabass and aubergines ravioli with Bottarga cream Potatoes gem with wild pork meat sauce

Second courses

Cranberry sauce and erbs veal scallops with dauphinoise Sliced fillet of salmon with walnuts, basil aroma and roasted cherry tomatoes

£ 65 all included - by reservation only

Orange and Gran Marnier Terrine Panettone and Pandoro Dried fruit

