

Xmas Competition winner's menu



Antipasti course

Sharing platters of cured Italian meats, fresh mozzarella, artichokes, olives, sun blush tomatoes, fresh focaccia bread, cold pressed extra virgin olive oil, aged balsamic

Primi course

Handmade tortellini with pumpkin squash, ricotta, sage butter **V**

Secondi course

Pork fillet wrapped in Parma ham, roasted with thyme, served with curly kale, Dauphinoise potatoes and honeyed chantennay carrots

Or

Wild sea bass, salsa Verde, grilled zucchini ribbons and saffron charlotte potatoes

(V) Portobello mushroom and celeriac Wellington, thyme and garlic mash, and spinach, with a red wine jus

Dolce

Lemon possets with lavender shortbread

Devilish gluten free chocolate fondant, moist centre, vanilla Ice cream

Fromaggio

A selection of handpicked Italian and English cheeses, accompanied by crackers, quince jelly, and grapes

All guests have the same dish for each course excluding dietary requirements e.g. Vegetarian

More guests may be added for a pre-negotiated fee