

Christmas Menu

5-COURSE DINNER

Amuse

Rosemary Focaccia with whipped butter, extra-virgin olive oil & sea salt

Vitello Tonnato

Slow-roasted veal with tuna sauce, capers, lemon & rosemary

Roasted pumpkin & stracciatella

Rosemary, balsamic glaze & toasted hazelnuts

Choice of Main Course

Lamb Rack in Pistachio Crust

Potato and celeriac gratin, glazed baby carrots, seasonal vegetables & rosemary gravy

or

Roasted Salmon

Red pepper cream, garlic sauteed spinach, roasted baby potatoes & lemon butter sauce

or

Cauliflower Steak

Potato gratin, roasted vegetables, crispy onions & vegetarian bearnaise

Gran Dessert Di Natale

Christmas dessert selection to share

€ 75 per person

Wine Pairing: € 25 per person (3 glasses)

