

# Festive Set Menu

TWO COURSES £22.95 · THREE COURSES £27.95

## Starters

Warm wild mushroom and smoked scamorza cheese tartlet, served with mixed leaves and a black truffle vinaigrette

Homemade sourdough focaccia with tomatoes, fior di latte mozzarella, tenderstem broccoli, spicy nduja sausage and parmesan cheese shavings

Scottish smoked salmon platter served with homemade pan brioche, mixed leaves and a caper and gherkin vinaigrette

Risotto with roasted butternut squash, Italian cured smoked ham, topped with fontina cheese

## Mains

Herb marinated, slow braised Welsh lamb shank served with a red wine reduction and honey roasted root vegetables

Oven roasted salmon fillet with shrimp and new potatoes, Leccino olives, sundried tomatoes, fresh oregano and white wine

Ovenbaked lasagne with black truffle, Chef Maurizio's Italian sausages, panfried porcini mushrooms, a creamy béchamel sauce, topped with mozzarella and parmesan cheese

Fresh 'panciotti' pasta filled with mascarpone cheese and asparagus, served with a tomato and basil sauce, topped with rocket leaves, pecorino cheese shavings and crushed toasted walnuts

## Sides

Fries £2.95

Roast Potatoes £2.95

Panfried brussel sprouts with smoked pancetta £2.95

Honey roasted root vegetables £2.95

## Desserts

Trio of Christmas flavoured ice cream

Warm apple and cinnamon sponge served with vanilla ice cream

Chocolate and spiced pear tart served with Grand Marnier crème anglaise