



CHRISTMAS DINNER MENU €55 (Thursday to Saturday)

PER COMINCIARE / to begin

Zuppa

Celeriac Soup With Thyme / Crispy Pancetta (G)

Insalata di Bietole e Salmone

Root Vegetable Salad / Cured Salmon Paté / Fresh Grapefruit (G)

Insalata di Cicoria

Chicory Salad / Whipped Ricotta Cheese / Blood Orange / Candied Walnuts / Thyme Lemon Dressing (G) (V)

Paté di Pollo

Chicken Liver Paté With Foie Gras / Orange Purée / Grissini Bread

Scampi

Atlantic Gambas / Nduja Sauce / Garlic & Rocket

PRIMI PIATTI / main course

Risotto alla Zucca

Carnaroli Risotto / Butternut Squash / Goad Cheese (G) (V)

Paccheri al Ragù di Cervo

Paccheri Pasta / Venison Ragù / Aged Ricotta / Aged Parmesan Cheese (G)

Linguine Scampi

Linguine Pasta / Prawns / N'Duja Sauce / Chillies

Halibut

Pan Seared Atlantic Halibut / Samphire / Clams / Cherry Tomato / White Wine Sauce (G)

Cervo

Connemara Wild Venison Loin / Celeriac and Chestnuts Purée / Roasted Cauliflower / Juniper Jus

Filetto di Manzo

8 Oz Hereford Fillet / Pink Peppercorn Sauce / Spinach / Olive Oil Mash (G)

DOLCI / desserts

Pandoro (V)

Italian Sweet Bread / Mix Berries / Warm Creme Anglaise

Tartina ai Lamponi (V)

Chocolate Raspberry Tarte / Raspberry Sorbet

Tiramisu

Savoardi Biscuits / Mascarpone Cheese / Amaretto di Saronno

Formaggi (€ 5 Supplement)

Irish & Italian cheese plate / Fig Jam / breads & biscuits

12.5% Service charge applies for parties of 5 or more