

FESTIVE LUNCH

3 COURSES 38.00

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened & semi-dried cherry tomatoes, garlic, oregano & fresh basil

FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code



FESTIVE DINNER

3 COURSES 49.00

❖ PRIMI ❖

BRUSCHETTA CON GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

COSTINE

Hickory smoked barbecue pork ribs

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

BURRATA

Walnut pesto, speck ham & toasted focaccia

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened & semi-dried cherry tomatoes, garlic, oregano & fresh basil

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

FILETTO DI MANZO

225G fillet steak & peppercorn sauce
(£6 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share (G)

❖ DOLCI ❖

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

ZEPPOLE (V)

Soft choux bun, vanilla cream, Nutella ice cream, hazelnut brittle & chocolate sauce

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti
(vegan flavours available on request)

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FESTIVE VEGETARIAN & VEGAN

3 COURSES 35.00

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened & semi-dried cherry tomatoes, garlic, oregano & fresh basil

❖ SECONDI ❖

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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FESTIVE CIOCHETTI

A SHARING FEAST, PERFECT FOR A DRINKS
RECEPTION OR A CASUAL CHRISTMAS
GET-TOGETHER

30.50 PER PERSON

❖ ANTIPASTI ❖

SALUMI E FORMAGGI

Italian artisan cured meats, salami & cheeses

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, guanciale &
Pecorino cheese sauce

ARANCINI AL TARTUFO

Crispy truffle risotto balls, smoked provola & Italian
cheese sauce

GRISSINI CON PROSCIUTTO

Rustic cheesy breadsticks, DOP Parma Ham, basil pesto

❖ PINZA ❖

Hand pressed Italian flatbread

MARGHERITA

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella
& crispy olives

ORTOLANA

White base, tomatoes, spicy ve-duja, vegan
mozzarella-style cheese & basil

❖ CIOCHETTI ❖

SPIEDINI DI PESCE

Grilled seafood skewers, line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Pecorino Romano

POLPETTE DI MELANZANE

Aubergine & mozzarella fritters

❖ DOLCI ❖

BOMBOLONI

Mini Italian doughnuts

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DRINKS PACKAGE

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata, Casa Girelli

Red: Nero d'Avola Serenata, Casa Girelli

Rosé: Rosé Di Casa Mia, Colderove

PACKAGE TWO 95.00

White: Sauvignon Blanc Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Del Comune Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1 x Roku, Hendrick's, Malfy Limone Gin,
Jack Daniel's, Courvoisier VS, Amaretto,
Bacardi Carta Blanca 135.00

*Select two mixers from our soft drink range
(Red Bull - 18.00 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00

Designed to be drank neat

NEW YEAR'S EVE

5 COURSES 65.00

A GLASS OF CHAMPAGNE CASTELNAU RÉSERVE BRUT ON ARRIVAL

❖ CANAPÉ ❖

All canapés included

ARANCINO TARTUFO

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade, Sardinian flatbread

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, ricotta & truffle honey, crostini

❖ ANTIPASTI ❖

SALUMI E FORMAGGI

Artisan cured meats and cheese, freshly baked focaccia & grissini

❖ PRIMI ❖

TAGLIOLINI AL TARTUFO

Fresh thin long pasta, truffle & Parmesan sauce, fresh truffle

RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon & samphire

❖ SECONDI ❖

ORATA

Sea bream, pistachio crust, cannellini bean purée & cavolo nero

BISTECCA DI MANZO

275G sirloin steak, confit potatoes, mushroom & marsala sauce

PARMIGIANA SCOMPOSTA

Fried layers of aubergine, tomato, mozzarella, & basil pesto

❖ DOLCI ❖

ALASKA AL FORNO

Sweet ricotta & candied fruit coated in soft Italian meringue

BABÀ NAPOLETANO

Rum soaked sponge cake, rum syrup & Chantilly cream

BOMBOLONI

Italian-style doughnuts, white chocolate & raspberry sauce

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