

Starts from 01/12 to 23/12 (preorder only available lunch and dinner) **Starters**

Wild mushroom arancini served with truffle mavo (V) Salmon and avocado tartare in a coriander and lime dressing (F-GF-MF) Pulled pork cheek and potatoes croquettes in a creamy apple sauce Butternut squash and amaretti soup (V-VEO-GFO)

Mains

All served with potatoes, vegetables trimmings

Slow cooked lamb shank in a red wine sauce (MF-C)

Turkey ballotine wrapped with pancetta stuffed with spinach and pinenuts in a cranberry tea gravy (N-GFO) c

Pistachio crusty cod with thyme, saffron and potatoes cream (N-F)

Vegetarian lasagne made with Mediterranean vegetables (V)

Desserts

Raspberry and white chocolate cheese cake Tiramisu

Warm Sicilian lemon sponge in a berry sauce Panettone bread and butter

