



RESTAURANT & BAR

CHRISTMAS DAY SAMPLE MENU

Bresaola della Valtellina, pickled mushrooms, Parmesan shavings
Fritto misto (Sicilian red prawns, squid & zucchini), aioli
Roasted root vegetables, endive, fresh goat's cheese, aged balsamic

*Ferrari Maximum Blanc de Blancs – Trentino Alto Adige**

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Buffalo ricotta ravioli, winter black truffle
Maccheroni, wild boar ragout

*Etna Bianco Aedes – Sicilia**

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Grilled sea bass, butternut squash purée, cavolo nero, salmoriglio
Slow cooked Welsh lamb shoulder, Jerusalem artichokes, rosemary

*Chianti Classico Fontodi – Toscana**

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Robiola rocchetta, pear cugnà
Blood orange sorbet
Warm Panettone, mascarpone cream

*Vin Santo Bucciannera – Toscana**