

EPIC FEAST

£39.95 FOR THREE COURSES
WITH A GLASS OF PROSECCO

Enjoy an extra glass of Prosecco for £5

STARTERS

BEEF CARPACCIO

Finely sliced Dedham Vale beef fillet, Venetian mustard dressing, rocket & Parmesan – inspired by Harry's Bar

TUSCAN PÂTÉ

Free-range chicken liver & Vin Santo pâté with toasted bread & a flash-pickled red onion, caper & parsley salad

ITALIAN GRAVADLAX

Salmon cured in beetroot & grappa with shaved fennel, herbs & horseradish cream

CREAMY BURRATA

The king of the mozzarella world with Sicilian-style squash & pine nut caponata, music bread & extra virgin olive oil

PORCINI ARANCINI

Fried balls of mushroom risotto with mozzarella & truffle fonduta

MAINS

LOBSTER RAVIOLI

Squid-ink pasta stuffed with lobster, langoustines & prawns in a creamy tomato & shellfish broth

TOMAHAWK PORK CHOP

Chargrilled outdoor-reared Dingley Dell pork with citrus-braised fennel & crackling

FESTIVE ROAST CHICKEN

Free-range chicken breast with roasted celeriac purée, gravy, orange gremolata & crispy smoked pancetta

DRY-AGED SIRLOIN STEAK

Chargrilled prime British beef served with whipped truffle butter, portobello mushrooms & Chianti red wine sauce (£5 supplement)

PORCINI & TRUFFLE FETTUCCINE

Homemade pasta with creamy porcini mushroom sauce, wild mushrooms & shaved black truffle

All served with rosemary roast potatoes, parsnips, carrots & Brussels sprouts

DESSERTS

RICH

CHOCOLATE BROWNIE

Chocolate sauce, white chocolate ice cream & caramelised popcorn

CLASSIC TIRAMISÙ

Layers of creamy mascarpone cream & Savoiard biscuits soaked in espresso & Marsala, topped with cocoa powder

ZUCCOTTO DI PANETTONE

Panettone stuffed with vanilla ice cream, candied fruit, nuts & maraschino cherries

GENNARO'S

STICKY TOFFEE PUDDING

Steamed sticky pudding with vanilla ice cream & Vin Santo toffee sauce

BAKED PROVOLONE CHEESE

Served with truffle honey & cracker bread (£3 supplement)

Available in restaurants from 19 November–30 December 2018

Dishes are subject to change. T&Cs apply