

CHRISTMAS FEAST

£24.95 FOR TWO COURSES | £29.95 FOR THREE COURSES

Enjoy a glass of Prosecco, on us, on arrival & add another glass for £5

STARTERS

OUR FAMOUS ANTIPASTI PLANK

Tuscan fennel salami, mortadella di Bologna, salami piccante, stracciatella cheese, pecorino cheese & music bread, olives, pickles, grilled & marinated seasonal vegetables, all served with freshly baked rosemary focaccia

MAINS

TUSCAN SAUSAGE

Free-range pork & fennel sausage with braised greens, smoky pancetta, lentil & buckwheat ragù & salsa verde

FESTIVE ROAST CHICKEN

Chargrilled free-range chicken breast with roasted celeriac purée, gravy, orange gremolata & crispy pancetta

GENNARO'S

TURKEY TORTELLINI

Pasta stuffed with slow-braised turkey & herbs, served with pancetta & a rich sage butter

CRACKER RAVIOLI

Cracker-shaped spinach pasta filled with buffalo ricotta, squash & chestnuts, in a sage & clementine butter sauce

VENETIAN TROUT

Seared trout fillet with a delicate stew of mussels, cherry tomatoes & black olives, topped with saffron aioli

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 & Savoiardi biscuits soaked in espresso & Marsala, topped with cocoa powder

ST CLEMENT'S SORBET

Orange & lemon sorbet & limoncello

CHRISTMAS PAVLOVA

Whipped vanilla crème fraîche, amarena cherries & orange zest

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