CHRISTMAS SET MENU

2 COURSE £ 31 3 COURSE £ 37

30TH NOVEMBER - 24TH DECEMBER

STARTER

BRUSCHETTA SAPORE DEL BOSCO
(VG, GF available)

Toasted homemade Tuscan bread in a rich topping of forest mushrooms, garlic, chickpeas and walnuts, dressed with rocket salad.

GAMBERI CREMOSI AL FORNO
(GF available)

Oven-baked king prawns in a rich garlic creamy sauce with parsley, cherry tomatoes and Parmesan cheese, served with a slice of homemade toasted Tuscan bread.

ZUPPA DI LENTICCHIE
(VG, GF available)

Homemade lentil soup with carrots, celery, onion, potatoes, and tomatoes, served with toasted homemade Tuscan bread.

IL GRANO SALAD

Deep-fried goat cheese served with rocket salad, walnut pieces, beetroot and balsamic dressing.

MAIN COURSE

FILETTO DI TACCHINO

Turkey breast stuffed with raisins, breadcrumbs, Napoli sausage meat, chestnuts and mixed herbs, wrapped in Parma Ham, served with brussels sprouts, sauteed potatoes and chestnut Port gravy.

BISTECCA E GORGONZOLA E PERE (GF)

Grilled 6 oz rump steak, cooked to your liking, served on Gorgonzola and pear sauce with sauteed potatoes, served with rocket salad.

FILETTO DI MERLUZZO (GF)

Slow-cooked cod fillet in a white wine, capers, olives, mixed peppers, shallots and lemon juice sauce, served with cacio e peppe risotto puree

RISOTTO DEL BOSCO
(GF , VG available)

Arborio rice with forest mushrooms, chickpeas, garlic, white wine, mascarpone, and Parmesan, finished with fresh parsley.

DESSERT

STICKY TOFFEE PUDDING

Homemade moist sponge cake served with toffee sauce and vanilla ice cream.

PANNETTONE

Classic Italian sponge cake with mixed fruits and nuts, served with custard and vanilla ice cream.

TORTA DI MELE

Apple pie served with custard and vanilla ice cream.

CREMA CATALANA (GF)

Creamy vanilla custard topped with caramelized sugar.

PLEASE SPEAK TO MEMBER OF STAFF ABOUT FOOD ALLERGIES AND INTOLERANCES

VG - VEGAN GF - GLUTEN FREE