

£75.00 Adults, £35.00 Children

Starters

Carpaccio di Polpo con Rucola e Chimichurri

Delicious thin slices of octopus with fresh rocket salad and dressed with chimichurri sauce

Parfait di Fegato di Anatra

A velvety homemade duck liver parfait served with cranberry jelly, toast, mixed endive salad and dressed with a honey and mustard seeds sauce

Zuppa di Cipolle al Cumino

Onion soup with cumin, garlic croutons, sweet paprika oil and freshly chopped chives

Burrata al Puree con Pesto e Pomodorini

Burrata cheese with sundried tomato puree, basil pesto, za'atar and toasted peanuts

Portobello Ripieno

Portobello mushrooms filled with caponata baked in the oven with goats' cheese and toasted peanuts

Mains

Tacchino Arrosto

Roast turkey crown served with roast potatoes, pigs in blanket, roast parsnips with honey and mustard seed dressing, carrot and swede puree, buttered brussel sprouts, stuffing and smothered with a homemade gravy

Filetto di Manzo al Pepe Rosa

Grilled fillet steak cooked to your liking, with a pink pepper sauce, a touch of gorgonzola cheese and roasted chestnuts, served with roast potatoes and fresh seasonal vegetables

Merluzzo con Crema au Beurre Blanc

Panfried cod in a beurre blanc sauce with mussels and tomato oil served with roast potatoes and fresh vegetables

Costolette di Agnello

Grilled marinated rack of lamb, served with an olive crumb and lamb sauce with watercress salad

Bistecca di Cavolfiore al Forno

Spiced cauliflower steak with cheese sauce, crispy Parmesan and cauliflower purée

Desserts

A Selection of Papa's Favourite Desserts including Tiramisu & Cheesecake