

CHRISTMAS DAY MENU

£79.99 p/p & £39.99 children under 10

STARTERS

Zuppa di Lenticchie con Crostini al Rosmarino e Cotechino

A comforting festive soup of lentils and herbs, served with crisp rosemary croutons and traditional cotechino.

Salmone Marinato alla Barbabietola

Beetroot-cured salmon with hints of lemon and lime, accompanied by dill cream, pickled shallots, and rustic rye bread.

Burrata con Fichi e Prosciutto di Parma

Creamy burrata paired with Parma ham, rocket, and charred figs, finished with a delicate balsamic glaze.

Antipasto Tradizionale

A classic Italian selection of cured meats, artisan cheeses, bruschetta, and marinated olives.

Caponata Siciliana con Pinoli e Uvetta

A rich Sicilian vegetable stew with pine nuts and golden raisins in a sweet-sour agrodolce sauce, served with warm bruschetta.

Carpaccio di Manzo

Finely sliced marinated beef with lemon dressing, sundried cherry tomatoes, rocket, Parmesan shavings, and balsamic glaze.

MAINS

Arrosto di Tacchino delle Feste

Traditional Christmas roast turkey with all the trimmings, herb-seasoned vegetables, pigs in blankets, tangy cranberry sauce, and velvety gravy.

Filetto di Manzo con Salsa al Funghi e Stilton

Tender beef fillet in a rich mushroom and Stilton sauce, finished with pink peppercorn powder and toasted walnuts.

Orata su Orzo e Caponata con Salsa Verde

Pan-seared Sea bream on a bed of orzo pasta and Sicilian caponata, enhanced with salsa verde and charred lemon.

Petto d'Anatra con Purea di Barbabietola

Duck breast with velvety beetroot purée, pommes Anna potatoes, pickled blackberries, and a spiced duck jus.

Wellington di Barbabietola con Salsa al Prezzemolo

Tender roasted beetroot layered with seasonal vegetables and herbs, encased in crisp golden pastry. Served with a velvety parsley sauce, winter greens, and festive garnishes

DESSERTS

A selection of our favourite Papa's desserts will be available

