



## *Sample Menu:*

### TO START:

ROSE VEAL TONNATO, FRIED CAPERS  
CURED CORNISH MACKREL PÂTÉ, CUCUMBER, HORSERADISH, APPLE  
GOAT'S CURD, HERITAGE BEETROOT, TREVISO, LONDON HONEY, WALNUTS  
PROSCIUTTO DI SAN DANIELE, IRON BARK PUMPKIN, CHESTNUT, CHARD  
BURRATA, CAVOLO NERO, WINTER CHANTERELLE, RED CHILLI

### AND THEN:

UMBRIAN LENTIL POLPETONE, ROAST CARROT & SALSIFY, ROSEMARY  
ORGANIC SALMON, ROASTED CAULIFLOWER PURÉE, APPLE, ALMOND  
VALPOLICELLA & RADICCHIO RISOTTO, GORGONZOLA, AGED BALSAMIC  
TAMWORTH PORCHETTA, ROASTED BREAD PUDDING, APPLE & SAGE  
DEDHAM VALE ONGLET, POTATO & SPROUT GRATIN, WINTER TRUFFLE

### TO FINISH:

HIGH WIELD RICOTTA CHEESECAKE, HAZELNUTS, PEAR, HONEY  
'MIGLIACCIO' CLEMENTIE & POLENTA CAKE, PISTACHIO ICE CREAM  
AMADEI CHOCOLATE TART  
VANILLA PANNACOTTA, RHUBARB, PINK PEPPERCORN CRUMBLE  
PROSECCO POACHED PEAR, ZABAGLIONE

ADD A SLICE OF PANETTONE TO BE ENJOYED WITH TEAS & COFFEES