



Christmas with Infusion

Antipasto

Minestrone di verdure con legumi

Traditional home made winter vegetable and bean soup.

Sformato di salmone affumicato e spinaci

Twice baked smoked salmon, spinach and ricotta soufflé served with a prawn and asparagus cream sauce.

Festa di verdure mediterranee e polenta

Mediterranean Feast of roast marinated vegetables, with polenta and smoked mozzarella melts finished with pesto dressing.

Pressata d' anatra

Pressed slow cooked duck leg terrine wrapped in leeks and accompanied by a fig, onion and balsamic vinegar of Modena compote.

Secondi

Involtini di tacchino con ripieno di castagne

Roast escallop of turkey filled with pork and chestnuts stuffing served over creamed potatoes, fine beans with a shallot and red wine sauce.

Porchetta al profumo di salvia

Roast pork belly stuffed with herbs and garlic rested on sauté' potatoes and winter root vegetables with a sage and red wine jus.

Filetti di merluzzo con patate allo zafferano

Poached fillet of cod cooked in an aromatic broth of shellfish, vegetables and saffron potatoes.

Risotto con zucca al pomodoro secco

Risotto of butternut squash, sun dried tomatoes and grana cheese.

Dolci

Infusion classic tiramisù

Budino cioccolato

Silky chocolate mousse scented with grand marnier, topped with whipped cream and dark chocolate flakes.

Charlotte di mele col panettone

Hot apple charlotte, layers of Italian Christmas cake, candied fruit, sliced apples, grappa and custard.

Two courses £19.95 or three courses £24.95 Available from the 1st December We do cater for any special dietary requirements you may have, just let us now.