

## SEVEN COURSE TASTING MENU

## £48

glass of prosecco on arrival



## CHRISTMAS TASTING MENU VEGETARIAN/VEGAN

Warm sourdough with homemade smoked tomato, balsamic and extra virgin olive oil GF on request

Cranberry and pink pepper cured beetroot carpaccio, nectarine gel and toasted hazlenuts GF, N

Fava bean umami and mushroom fontina, roasterd garlic, and truffle polenta chips GF

Confit baby aubergines, celeriac puree, amaretto reduction and candied walnuts N

Salt baked carrots, pickled cauliflower, kumquat,pomegranate jelly GF

Classic crispy golden arancini filled with chesnut and sage stuffing, rich roasted tomato, red wine sauce GF, N

Caffè Borghetti soaked raisins, yoghurt sorbet and hazlenut praline GF, N