



# Christmas Day

25th December 2023

## Zuppa di funghi selvatici (gf)\*

*Creamy wild mushroom soup with sourdough bread*

## Gnocchi di patate

*Gnocchi pasta with a chicken, onion, carrot & celery ragout*

## Barbabietola e caprino (v) (gf)

*Thinly sliced candy beetroot with rocket, goats cheese mousse & fig compote*

## Capesante (gf)

*King scallops with a roasted red pepper sauce & dried black olives*



## Wellington vegetariano (v)

*Vegetarian wellington with beetroot, spinach & butternut squash wrapped in pastry*

## Arrostato di Tacchino Natalizio (gf)\*

*Traditional roast turkey with all the trimmings*

## Orata al cartoccio

*Seabream fillets cooked in a parcel with prawns, mussels, baby squid & cherry tomatoes*

## Filetto ai porcini (gf)

*Fillet steak with porcini mushrooms & red wine sauce*

**All meat & fish courses are served with seasonal vegetables & potatoes**



## Tiramisu

*Italian pudding with mascarpone cream, sponge biscuits dipped in coffee & dusted with cocoa*

## Semifreddo al pistacchio

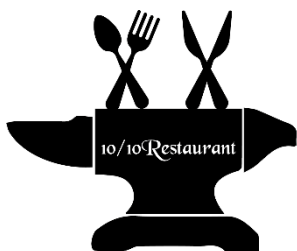
*Frozen mousse with pistachio & cream served with a crunchy biscuit base & raspberry coulis*

## Cannolicchi Siciliani

*Three crispy pastry tubes filled with a rich ricotta filling, orange peel & chopped pistachio*

## Profiteroles

*Choux pastry filled with chocolate cream & white chocolate topping*



**The Blacksmiths Arms**  
British pub with Italian flair

## Coffee with biscuit

**£79.50 per person £39.50 for children under 10**

An optional 12.5% service will be added on parties of 6 or more

**(v) vegetarian (gf) gluten free (gf)\*can be made gluten free**

**Pre order required**

**PLEASE INFORM OF ANY ALLERGIES OR DIETARY  
REQUIREMENT BEFORE ORDERING  
FLOUR & NUTS ARE USED IN OUR KITCHEN**