



Christmas Day

25th December 2025

Zuppa di Sedano Rapa e Castagne (gf*)

Creamy celeriac & chestnut soup, served with warm sourdough bread

Gnocchi

Soft gnocchi pasta in a rich broccoli & pancetta sauce

Caponata e Burrata (v) (gf)

Sweet Sicilian vegetable caponata with fresh, creamy burrata

Capesante (gf)

Pan-seared king scallops with peas & a delicate parsley cream sauce



Wellington Vegetariano (v)

Golden pastry wrapped around beetroot, spinach & butternut squash

Arrosto di Tacchino Natalizio (gf*)

Traditional roast turkey with all the festive trimmings

Spigola

Seabass fillets with a filling of sundried tomatoes, basil, buffalo mozzarella & olives

Filetto ai Porcini (gf)

Prime fillet steak with porcini mushrooms & a rich red wine sauce

All meat & fish dishes are served with seasonal vegetables & potatoes



Tiramisù

Espresso-soaked sponge biscuits layered with mascarpone cream, dusted with cocoa

Soufflé al Pistacchio

Light pistachio soufflé with raspberry coulis & cream

Cannolicchi Siciliani

Three crisp pastry tubes filled with sweet ricotta, orange peel & chopped pistachio

Profiteroles

Choux pastry filled with chocolate cream & topped with white chocolate

To Finish

Freshly brewed coffee with a biscuit

£94.50 per person £49.50 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



The Blacksmiths Arms
British pub with Italian flair