



# Christmas Day

25th December 2022

## **Zuppa di cavolfiore e caprino (gf)\***

*Creamy cauliflower soup with goat's cheese & sourdough bread*

## **Pappardelle con filetto e porcini**

*Pappardelle pasta with strips of fillet beef & porcini mushrooms in a tomato sauce*

## **Frittura Mista**

*Deep fried baby squid & baby prawns with tartare sauce & lemon*

## **Avocado e granchio (gf)**

*Avocado topped with crab, lemon, basil & touch of chilli*



## **Wellington vegetariano (v)**

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

## **Arrosto di Tacchino Natalizio (gf)\***

*Traditional roast turkey with all the trimmings*

## **Involtini di pesce spada**

*Rolled swordfish, filled with raisins, pinenuts, breadcrumbs & herbs with lemon & oil sauce*

## **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, finished with chocolate, orange peel & chopped pistachio*

## **Profiteroles**

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

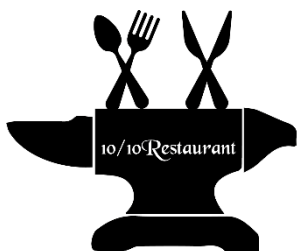
## **Coffee with biscuit**

**£74.50 per person £36.50 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**



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