



Christmas Day

25th December 2024

Zuppa sedano rapa e castagne (gf)*

Creamy celeriac & chestnut soup with sourdough bread

Gnocchi

Gnocchi pasta with a broccoli & pancetta sauce

Barbabetola e caprino (v) (gf)

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

Capesante (gf)

King scallops with peas & a creamy parsley sauce



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

Spigola con gamberetti

Seabass fillets with a filling of crushed potatoes and baby prawns

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

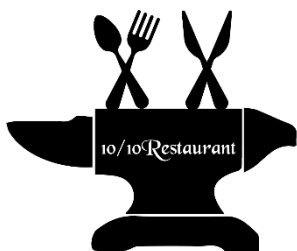
Frozen mousse with pistachio & cream served with a crunchy biscuit base & raspberry coulis

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**