



# il PAMPERO

## FESTIVE SET-MENU



Three-courses | £85.00pp

### STARTERS

#### CARPACCIO DI MANZO

Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24 months Parmesan

#### TAGLIATELLA DI SEPPIA

Thinly sliced cuttlefish, crab & Amalfi lemon salad

#### CARPACCIO DI RAPE ROSSE (Vg)

Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil

### MAINS

*All served with an assortment of seasonal vegetables*

#### BRANZINO

Line caught seabass fillet, chickpea & clams stew

#### TORTINO DI ZUCCA (Vg)

Pumpkin & rainbow chard timbale, pumpkin seeds & hazelnut pesto

#### FILETTO DI VITELLO

Pan roast veal fillet, parsnip purée, creamy morel sauce

#### TACCHINO NATALIZIO

Turkey roulade with Italian sausage stuffing, pancetta, Brussel sprouts, chestnuts & pomegranate

#### RISOTTO AL TARTUFO (V)

Vialone nano risotto, 24-month aged Parmesan & black truffle

### DESSERTS

#### GELATO AL PANETTONE (V)

Panettone ice cream, cranberry compote & pandoro

#### TIRAMISU (V)

Espresso, ladyfinger biscuits, mascarpone cream

#### MONTE BIANCO (Vg)

Meringue, whipped cream & vanilla poached chestnuts



# il PAMPERO

## FESTIVE SET-MENU

Four-courses | £100.00pp



### STARTERS

#### CARPACCIO DI MANZO

Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24 months Parmesan

#### TAGLIATELLA DI SEPPIA

Thinly sliced cuttlefish, crab & Amalfi lemon salad

#### CARPACCIO DI RAPE ROSSE (Vg)

Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil

### PASTA

#### PAPPARDELLE AL RAGU DI CINGHIALE

Pappardelle, wild boar ragù & 36-month aged Parmesan

#### TORTELLONI DI CARCIOFI

Artichoke tortelloni, red prawn ragù & stracciatella

#### ORECCHIETTE ALLE CIME DI RAPA (Vg)

Orecchiette, garlic, chilli, rapini cream & a spicy crumb

### MAINS

*All served with an assortment of seasonal vegetables*

#### BRANZINO

Line caught seabass fillet, chickpea & clams stew

#### TORTINO DI ZUCCA (Vg)

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#### FILETTO DI VITELLO

Pan roast veal fillet, parsnip purée, creamy morel sauce

#### TACCHINO NATALIZIO

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#### RISOTTO AL TARTUFO (V)

Vialone nano risotto, 24-month aged Parmesan & black truffle

### DESSERTS

#### GELATO AL PANETTONE (V)

Panettone ice cream, cranberry compote & pandoro

#### TIRAMISU (V)

Espresso, ladyfinger biscuits, mascarpone cream

#### MONTE BIANCO (Vg)

Meringue, whipped cream & vanilla poached chestnuts