

IPAMPERO CHRISTMAS DAY MENU

Four-courses | £125.00pp

STARTERS

Served family-style

VITELLO TONNATO Thinly sliced veal in tuna and caper sauce

INSALATA RUSSA Vegetable salad, mayonnaise and steamed king prawns

 $\frac{BURRATA\left(V\right)}{\text{Burrata, radicchio, blood orange \& hazelnuts}}$

 $\begin{array}{c} CARPACCIO \; DI \; RAPE \; ROSSE \; (Vg) \\ \mbox{Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil \end{array}$

PASTA

Served family-style

PAPPARDELLE AL RAGU DI CINGHIALE Pappardelle, wild boar ragù & 36-month aged Parmersan

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

 $\begin{array}{c} TORTINO \; DI \; ZUCCA \; (Vg) \\ \mbox{Pumpkin \& rainbow chard timbale, pumpkin seeds \& hazelnut pesto } \end{array}$

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

DESSERTS

Served family-style with your choice of Digestif

 $\begin{array}{c} PANDORO~(V)\\ \text{Pandoro \& Amaretto di Saronno cream} \end{array}$

TIRAMISU AL MANDARINO (V) Mandarin juice, ladyfinger biscuits & mascarpone cream

For allergen information, please speak to a member of our team | Prices include VAT and a discretionary 13.5% service charge will be added to the final bill

