

# THANKSGIVING SET-MENU

Three-courses | £40.00pp

## **STARTERS**

#### CARPACCIO DI MANZO

Beef carpaccio, wild mushroom, sweet potato purée & Parmesan

#### ZUPPA DI CASTAGNE

Chestnut & pumpkin soup

## INSALATA DI BURRATA, RADICCHIO E NOCCIOLE (V)

Burrata, radicchio & hazelnut salad with a balsamic glaze

# MAINS

#### MERLUZZO E LENTICCHIE

Pan-fried cod, lentil stew & chimichurri salsa

### ZUCCA RIPIENA (V)

Stuffed squash, pearl barley, broccoli, cranberry & a feta crumb

#### TACCHINO ARROSTO

Traditional roasted chestnut turkey breast, green beans, roasted carrots, mash potato & a blueberry jus

## **DESSERTS**

#### CROSTATA DI ZUCCA

Pumpkin pie tart with your choice of topping, served tableside

#### CRÈME BRULEE

Vanilla crème Brule served with cinnamon shortbread cookies



