



il PAMPERO

FESTIVE SET-MENU

Six-courses | £135.00pp

Amuse bouche

CROCCHETTA DI PATATE
Potato croquette, smoked burrata & caviar

STARTERS

BEEF CARPACCIO

Seared beef carpaccio, Parmesan croquette, truffle aioli, rocket leaf & toasted pinenut

FIORE DI CAROTA (Vg)

Carrot rosette with whipped vegan cream cheese, carrot and basil coulis & rice crisps

CAPELANTE

Seared scallops, carrots purée, fried samphire & pickled radish

PASTA

TORTELLONI DI ZUCCA E RICOTTA (V)

Pumpkin and ricotta tortelloni, butter, sage & amaretto crumb

GNOCCHI DI PATATE, RAGU D'AGNELLO (V)

Potato gnocchi, gorgonzola sauce & toasted walnuts

TORTELLINI IN BRODO

Classic beef tortellini, turkey consommé & black truffle

MAINS

TACCHINO NATALIZIO

Norfolk Turkey roulade, sausage stuffing, dry apricot, roast potatoes, Brussel sprouts, carrots & a rosemary jus

FILETTO DI CERVO

Roast loin of venison, parsnip purée, honey-glazed salsify & chocolate gravy

BRANZINO E CACCIUCCO

Pan-fried wild sea bass, cacciucco jus, saffron potatoes, fennel, baby leeks & basil oil

CARCIOFO, BURRATA & TARTUFO (V)

Roman-style artichoke, whipped burrata, black truffle, artichoke crisps & lemon zest

Pre - Dessert

PANETTONE (V)

Panettone pudding with a crème anglaise

DESSERTS

TIRAMISU AL MANDARINO (V)

Winter tiramisu with caramelised mandarin

CREMOSO ALLE CASTAGNE (V)

Chestnut cream, meringue, ice cream & marsala reduction

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ITALIAN BAR & RESTAURANT