

BIG FEAST

**£34.95 FOR THREE COURSES
WITH A GLASS OF PROSECCO**

Enjoy an extra glass of Prosecco for £5

STARTERS

OUR FAMOUS ANTIPASTI PLANK

Tuscan fennel salami, mortadella di Bologna, salami piccante, stracciatella cheese, pecorino cheese & music bread, olives, pickles, grilled & marinated seasonal vegetables, all served with freshly baked rosemary focaccia & smoked salmon crostini

MAINS

VENETIAN TROUT

Seared trout fillet with a delicate stew of mussels, cherry tomatoes & black olives, topped with saffron aioli

CRACKER RAVIOLI

Cracker-shaped spinach pasta filled with buffalo ricotta, squash & chestnuts, in a sage & clementine butter sauce

SLOW-ROASTED PORCHETTA

Outdoor-reared British pork belly stuffed with apricot & sage, served with silky celeriac purée & apple sauce

DRY-AGED SIRLOIN STEAK

Chargrilled prime British beef served with whipped truffle butter, portobello mushrooms & Chianti red wine sauce
(£5 supplement)

SICILIAN NUT ROAST

Spiced, roasted squash, quinoa & almond nut roast with arrabbiata sauce, cime di rapa & veggie Parmesan

All served with rosemary roast potatoes, parsnips, carrots & Brussels sprouts

DESSERTS

RICH

CHOCOLATE BROWNIE

Chocolate sauce, white chocolate ice cream & caramelised popcorn

CLASSIC TIRAMISÙ

Layers of creamy mascarpone cream & Savoiardi biscuits soaked in espresso & Marsala, topped with cocoa powder

ZUCCOTTO DI PANETTONE

Panettone stuffed with vanilla ice cream, candied fruit, nuts & maraschino cherries

GENNARO'S

STICKY TOFFEE PUDDING

Steamed sticky pudding with vanilla ice cream & Vin Santo toffee sauce

BAKED PROVOLONE CHEESE

Served with truffle honey & cracker bread *(£3 supplement)*

Available in restaurants from 19 November–30 December 2018

Dishes are subject to change. T&Cs apply