

CHRISTMAS MENU

Extra virgin olive oil, balsamic vinegar, parmesan and bread are complimentary

Two courses - £43.00

Glass of prosecco on arrival

• ANTIPASTI •

Calamari and mussels salad, orange, black olives

Burrata, tomato bruschetta, pesto (v)

Parma ham, mango, rocket, balsamic glaze

Pasta e fagioli, truffle oil, pane carasau

• PASTA & MAIN •

Penne Puttanesca style, burrata (v)

Reginette beef ragù

Salmon fazzoletti, clams, broccoli

Wild boar ravioli, Piemontese style sauce

Beef tagliata, rocket, parmesan shavings

Sea bream, white wine, seasonal vegetables

• DESSERT •

Christmas specials available on board

*Note that some dishes may contain traces of wheat, gluten, peanuts, nuts, sesame seeds, celery, soybeans, milk, eggs, mustard, lupin, pork, mollusc, crustaceans, fish, sulphur dioxide or alcohol. Please check with a member of the team.

**Some ingredients are subject to stock availability and might change.



CHRISTMAS MENU

Extra virgin olive oil, balsamic vinegar, parmesan and bread are complimentary

Three courses - £55.00

Glass of prosecco on arrival

• ANTIPASTI •

Classic beef tartare, capers, black olives, egg yolk

Octopus, potatoes, green beans garlic salad

Burrata, black truffle and mixed mushroom bruschetta

Prawns Milanese, lettuce, curry mayonnaise

• PASTA •

Crab ravioli, mix seafood

Gnocchi, lamb ragù, truffle sauce

Trofie, prawns, asparagus, saffron

Reginette, beef fillet stripes, rocket, cherry tomatoes

• MAIN •

Sea bass in “guazzetto” style

Rack of lamb, seasonal vegetables, red wine and black pepper sauce

• DESSERT •

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