



## *Christmas Lunch Menu*

**€35.00 For three courses**

**Selection of bread and olives upon arrival**

Contains G

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**BRESAOLA RUCOLA E GRANA**

Italian cured bresaola with rocket salad, grana padano shavings, olive oil and lemon juice.

Contains MK SP

**BRUSCHETTA AL SALMONE CON CREMA DI FORMAGGIO E ERBA CIPOLLINA**

Toasted Irish soda bread served with smoked salmon and cream cheese with chives.

Contains F G (wheat) MK

**ZUPPA DI CASTAGNE CON PORCINI E OLIO AL TARTUFO (Vegan)**

Chestnut soup topped with porcini mushrooms and truffle oil.

Contains N (chestnuts)

**CHRISTMAS CAESAR SALAD**

Romaine lettuce with turkey fillet, Italian ham, garlic croutons and Caesar dressing.

Contains G (wheat) MK SP

**ZUPPETTA DI BURRATA POMODORO CONFIT E PANE CARASAU (V)**

Creamy Italian burrata with cherry tomato confit and a marinated tomato sauce, served with Italian flat bread.

Contains G (wheat) MK

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### **TACCHINO RIPIENO**

Fillet of turkey stuffed with sage and onion, wrapped in Italian speck and served with baby potatoes, mashed carrots and cranberry sauce on the side.

Contains G (wheat) MK SP

### **TAGLIATELLE AL SALMONE ASPARAGI E LIMONE**

Tagliatelle egg pasta with smoked salmon, asparagus, lemon zest and a touch of cream.

Contains F G (wheat) MK

### **GNOCCHI CON SALSICCIA CASTAGNE E FUNGHI**

Potato dumplings with Italian sausage, chestnuts, mushrooms and a touch of cream.

Contains G (wheat) MK N (chestnuts) SP

### **SALMONE IN CROSTA DI PISTACHIO E PEPE ROSA CON ASPARAGI E INSALATA DI FINOCCHI CROCCANTI**

Oven baked salmon fillet with a pink peppercorn and pistachio crust on a bed of grilled asparagus.

Contains F N (pistachio)

### **LINGUINE PESTO DI BASILICA E NOCI (V)**

Linguine pasta with basil pesto and toasted walnuts. Vegan option with kale pesto.

Contains G (wheat) MK N (walnut)

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### **CRÈME BRÛLÉE ALLA CANNELLA**

Crème brûlée cooked with cinnamon and topped with spiced dried apple.

Contains G (wheat)

### **MOUSSE AL CIOCCOLATO BIANCO CON FRAGOLE E PISTACHIO**

White chocolate mousse topped with fresh strawberries and pistachio.

Contains N (pistachio)

### **SELECTION OF SORBET (VEGAN)**

Coconut and Lemon served with berries and caramel sauce. Gluten free.

**All 14 allergens are openly used throughout our kitchen and trace amounts  
may be present at all stages of cooking.**

**Gluten = G**

**Crustaceans = C**

**Mustard = M**

**Sesame Seeds = SS**

**Eggs = E**

**Fish = F**

**Sulphites = SP**

**Lupin = L**

**Celery = CY**

**Molluscs = ML**

**Soybeans = S**

**Peanuts = P**

**Nuts = N**

**Milk = MK**