Festive Set Menu

SOTTO
CUCINA & BAR

STARTERS

CHICKEN, PISTACHIO, APRICOT & DATE TERRINE (GF)
Celeriac Cream, Pickled Fennel, Green Apple Gel, Seasonal Leaves, Herb Oil

WILD MUSHROOM & BLACK TRUFFLE ARANCINI (VE)
Crispy Wild Mushroom Arancini, Black Truffle Vegan Emulsion, Pea Shoots, Herb Dressing

SEARED HAND-DIVED SCALLOP (GF)
Cauliflower Velouté, Crispy Capers, Tapioca Crisp, Green Apple Gel, Herb Oil

MAINS

TRADITIONAL ROAST CHRISTMAS TURKEY
Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Honey-Glazed Root Vegetables, Brussels Sprouts, Cranberry Jus

PAN-ROASTED SEA BASS FILLET (GF)
Creamed Potatoes, Prosecco Beurre Blanc, Seasonal Greens

WILD MUSHROOM & CELERIAC WELLINGTON (VE)
Creamy Celeriac & Potato Mash, Beyond Meat Patty, Slow-Roasted Tomato Sauce, Rocket & Parsley Dressing

OPTIONAL UPGRADE

28-DAY DRY-AGED BEEF FILLET (GF) (+£8 SUPPLEMENT)
Potato Dauphinoise, Baby Spinach, Madeira Jus

DESSERTS

ITALIAN CHRISTMAS PANETTONE (V)
Sicilian Ricotta Mousse, Warm Sticky Toffee Sauce

TRADITIONAL CHRISTMAS PUDDING (V)
Brandy Sauce, Vanilla Custard

CARAMELISED PINEAPPLE BARCHETTA (VE, GF)
Coconut Gel

V VEGETARIAN VE VEGAN GF GLUTEN FREE

MENU OPTIONS

2-Course | Starter & Main or Main & Dessert | **£39.00**

3-Course | Starter, Main & Dessert | **£49.00**

Upgrade to 28-Day Dry-Aged Beef Fillet | **+£8.00**

Please inform your waiter/bartender of any dietary/allergy requirements before ordering. Dishes may contain traces of nuts. A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates. Drinks not included.