

SANTINI CHRISTMAS MENU 2016

3 courses including coffee/tea £50 per person

4 courses including coffee/tea £60 per person

CURED SALMON WITH ORANGE & FENNEL

STEAK TARTARE WITH BLACK TRUFFLE & QUAIL EGG

RAW BABY ARTICHOKE & PECORINO SALAD

PUMPKIN RAVIOLI WITH SAGE INFUSED BUTTER

CREAMY RISOTTO, RADICCHIO , BAROLO WINE

GNOCCHETTI SARDI, SPICY TOMATO SAUCE, AUBERGINE, RICOTTA, BASIL

GRILLED HALIBUT, PUNTARELLE, CELERIAC, SALSIA VERDE

BONELESS OVEN ROASTED QUAIL, PANCETTA, COGNAC SOAKED PRUNES,
CREAMY POLENTA

BRAISED LAMB SHANK WITH GRAPES, BALSAMIC & MASH POTATOES

PANETTONE SOUFLÉ WITH CRÈME ANGLAISE

ANANAS AL CIOCCOLATO

TIRAMISU CLASSICO

COFFEE OR TEA & TORRONE