



Christmas Day Lunch Menu

3 course meal £ 110.00 per person

Children under 12 £55

Starters

Freshly Prepared Soup of the Day with ciabatta (v) (C)(D)(G)

Salmon Goujons with tartar sauce (Su)(E)(F)(G)

Classic Prawn Cocktail with avocado and a Marie rose sauce (Su)(E)(C)(e)

Aged Parma Ham with Caramelised Figs served with pecorino shavings, walnuts & rocket

Cornish Crab and Smoked Salmon with salted cucumber and herb crostini (Su)(G)(F)(C)(Mo)

Deep Fried Risotto Balls filled with mozzarella, sun blush tomatoes with spicy ratatouille (v) (E)(C)(D)(G)

Chicken Liver Pate served with date and red onion chutney & toasted ciabatta (Su)(D)(G)

Main Courses

Traditional Roast Turkey with a chestnut sage and onion stuffing, pigs in blankets, seasonal vegetables,

Brussel sprouts and roast potatoes (N)(E)(G)(Su)(C)

Roast Rib of Beef with seasonal vegetables, Yorkshire pudding, roast potatoes & red wine jus (E)(G)(Su)(C)

Herb Crusted Rump of Lamb with spinach, gratin potatoes & rosemary red wine jus (Mu)(E)(G)(Su)(C)

Slow Braised Pork Belly with roasted carrots, parsnips, mash potatoes and wholegrain mustard cream sauce

(Mu)(D)(G)(Su)(C)

Pan Fried Fillet of Seabass served with steam broccoli, saffron new potatoes & steamed mussels in a

white wine cream sauce (Mu)(F)(D)(Su)(C)

Herb Crust Oven Baked Salmon with chive mash, spring spinach & crab white wine cream sauce (F)(G)(Mu)(D)(Su)(C)

Ravioli con ricotta e spinaci Tossed in a pesto & cream sauce with baby spinach (v) (N)(G)(E)(D)(Su)(C)

Desserts

Baileys Crème Brulee (D)(G)(Su)(E)

Ferrero Rocher Cheesecake (D)(G)(Su)(S)

Christmas pudding with brandy sauce (D)(G)(Su)

Vanilla Panna Cotta with winterberry compote (D)(Su)

Warm Chocolate Brownie with honeycomb ice cream and warm chocolate sauce (D)(G)

Tropical Fruit Platter with raspberry sorbet

Cheese Platter selection of Italian cheeses with red onion chutney with crackers (D)(G)

A 12.5% service charge will be added to your bill

If you have a food allergy of any kind please inform your waiter

At Ferrari's, we offer a variety of foods, some of which may contain one or more of the specified allergens, as listed below. Whilst we have carefully reviewed our menus to inform our customers of the dishes that contain allergens as part of the recipe, we cannot guarantee that any of the dishes will be free of any traces of the allergens. Next to each dish, you will find the corresponding symbol of the allergen it contains.

(C) CELERY & CELERIAC

(e) CRUSTACEANS

(D) DAIRY / MILK

(E) EGG

(F) FISH (Su) SULPHITES

(G) GLUTEN

(Lu) LUPIN

(Mu) MUSTARD & MUSTARD SEEDS

(P) PEANUTS

(N) NUTS: TREE NUTS AND GROUND NUTS,

SUCH AS WALNUTS, BRAZIL NUTS,

MACADAMIA, CASHEW, CHESTNUTS,

HAZELNUTS, PECAN, PINE NUTS, PISTACHIOS