



Festive Set Menu A

3 course lunch £30.00 available Monday – Friday
3 course dinner £36.00 available Monday - Thursday

Starters

Freshly Prepared Soup of the Day with ciabatta (v)

Classic Prawn cocktail with avocado & marie rose sauce (Su)(E)(C)(Ce)

Speck Ham and Poached Pear Salad with feta, baby spinach, roasted peppers & balsamic dressing (D)(Su)

Deep Fried Brie With cranberry chutney & mix leafs (v) (D)(E)(G)

Italian lamb meatballs in a garlic, chilli & tomato sauce with herb crostini (D)(Su)(G)

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

Main Course

Traditional Roast Turkey with a chestnut sage and onion stuffing seasonal vegetables, Brussel sprouts, pigs wrapped in blankets & roast potatoes (N)(E)(G)(Su)(C)

Slow Braised Pork Belly with braised red cabbage, creamy mash & whole grain mustard cream sauce (C)(Mu)(Su)(G)(D)(F)

Lemon & thyme roasted chicken breast (C)(D)(G)(Su)

Served with creamy mash potatoes, spinach & mushroom cream sauce

Herb crust Oven Baked Salmon with chive mash, steam broccoli & crab white wine cream sauce (Ce)(Su)(G)(D)(F)

Ravioli con spinaci e ricotta Tossed with baby spinach in a tomato & mascarpone sauce (v) (E)(D)(G)

Desserts

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

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

Warm Chocolate Brownie with vanilla pod ice cream and chocolate sauce (E)(D)(G)

Tropical Fruit salad with raspberry sorbet

Apple & Winter Berry Crumble with Vanilla pod Ice Cream (D)(G)

12.5% gratuity 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

(Ce) 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



Festive Set Menu B

3 course Lunch and Dinner £45.00

Starters

Freshly prepared soup of the day with ciabatta (v)

Seared King Scallops wrapped with pancetta & pea purée (Mo) (D)

Crispy Duck Salad (Su) (S) (D)

With cucumber, watercress salad & hoisin dressing

Cornish Crab & Smoked Salmon with salted cucumber & herb crostini (E) (Ce) (F) (G)

Pan Fried Tiger Prawns in a chilli, garlic, tomato sauce with ciabatta bread (D) (E) (Ce) (C) (G)

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

Main Course

Traditional Roast Turkey with a chestnut sage and onion stuffing seasonal vegetables, Brussel sprouts, pigs wrapped in blankets & roast potatoes (N) (E) (G) (Su) (C)

250gr Rib Eye Steak served with rocket, parmesan shaving, French fries & peppercorn sauce (G) (D) (Su) (C)
(£10, 00 supplement)

Slow Braised Short Rib of Beef (G) (Su) (C)

Served with roasted shallots, cherry tomato, roasted new potato & red wine jus

Spalla d'agnello (D) (G) (Su) (C)

Slow braised lamb shoulder with seasonal vegetables, creamy mash & rosemary red wine jus

Pan Fried Fillet of Seabass served with steam broccoli, new potatoes & steamed mussels in a saffron white wine cream sauce (Mo) (F) (Su) (D)

Ravioli con spinaci e ricotta Tossed with baby spinach in a tomato & mascarpone sauce (v) (E) (G) (D)

Desserts

Baileys Crème Brulee (E) (Su) (D)

Ferrero Roche Cheesecake (E) (G) (D) (N)

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

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

Classic tiramisu (E) (G) (Su) (D)

Tropical Fruit salad with raspberry sorbet

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(G) GLUTEN
(Lu) LUPIN
(Mo) MUSTARD & MUSTARD SEEDS

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SUCH AS WALNUTS, BRAZIL NUTS,
MACADAMIA, CASHEW, CHESTNUTS,
HAZELNUTS, PECAN, PINE NUTS, PISTACHIOS
(P) PEANUTS