

SARTORIA

CHRISTMAS MENUS 2018

ITALIAN CHRISTMAS FEAST

To share:

Veal tuna

Seasonal oven roasted vegetables

Selection of Italian antipasti

Cod croquette

Burrata d'Andria

Seafood salad

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Pumpkin, sausage and black truffle lasagnetta

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Roast loin of venison, smoked garlic mash and blueberry sauce

Mandarin sgroppino

Pasticcini

£90

Including Christmas crackers

*All our menus are subject to change due to seasonality and produce availability.
Dietary requirements will be catered for all set menus - please check with the Events Manager.
Prices are inclusive of VAT but exclusive of 12.5% service charge.*

SARTORIA

4 COURSE MENU

Beef carpaccio, pickled mushrooms and black truffle dressing

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Potato gnocchi, Romanesco, Marsala shrimps and bottarga

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Roasted rib of veal

Served with grilled vegetables, potato gateau and seasonal greens

Bergamot cream

£70

Including Christmas crackers

SARTORIA

3 COURSE MENU

(available for up to 14 guests without pre order or up to 30 with pre order)

Starters:

Burrata d'Andria
13.00

Beef battuta, pickled black truffle, hazelnuts and anchovies
15.50

Crab salad "brown and white"
18.50

Main courses:

Roasted turbot with peppers caponata
33.00

Black Angus beef tagliata and cured marrow bones
32.50

Risotto wild mushrooms and truffle
19.50

Desserts:

Zabaglione
9.00

Tiramisu panettone
8.00

Tartufo di Pizzo
9.50

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