

# SARTORIA

## CHRISTMAS MENUS 2019

### ITALIAN CHRISTMAS FEAST

**To share:**

Veal tuna

Beef battuta puntarelle salad

Selection of Italian antipasti

Cod croquette

Burrata d'Andria, anchovies

Seafood salad

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Capon and truffle tortellini, marsala broth

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Roasted seabass, Mazara shrimp, tomato ragu

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Mandarin sgroppino

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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.*

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## 4 COURSE MENU

Tuna carpaccio, puntarelle anchovies, Sicilian orange

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Winter vegetable lasagne, truffle, Grana Padano cheese

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Veal three ways, smoked potato mash, kale salsa verde

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Bergamot cream, bitter chocolate sorbet

**£70**

**Including Christmas crackers**

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## 3 COURSE MENU

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

### Starters:

Burrata d'Andria, cavolo nero, bottarga  
13.00

Veal tuna  
18.00

Crab salad "brown and white"  
18.50

### Main courses:

Roasted seabass, Mazara shrimp, tomato ragu  
33.00

21-day aged Hereford beef, pumpkin mash, cavolo nero, fruit mustard  
34.50

Risotto, wild mushrooms, truffle  
19.50

### Desserts:

Bergamot cream, bitter chocolate sorbet  
9.00

Tiramisu panettone  
8.00

Tartufo di pizzo  
9.50

**Christmas crackers available at £2.00 each**

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