



*Villa di Geggiano*

*Five Course Christmas Menu*

**Vellutata ai Funghi di Bosco con Formaggio Fritto e olio al timo**

Wild Mushroom Soup, Fried Cheese Cubes and Thyme Oil

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**Burrata con Salsa Tiepida di Pomodorini**

Burrata served with Hot Datterini Sauce and Basil

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**Raviolo ai Gamberi e Patate con Crema di Zucchine e Mandorle**

Ravioli Pasta filled with Tiger Prawns, Potatoes and Spring Onions on a Green Courgette Sauce, Shellfish Reduction and Toasted Almonds

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**Filetto di Manzo alla Rossini**

Rossini Beef Fillet, Madeira Sauce, Baby Spinach and Foie Gras

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**Panettone Arrosto con Gelato allo Zabaione e Marsala**

Roasted Panettone served with Zabaione Ice-Cream and Marsala Reduction

**£69**

*Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergy-free*