

# Christmas AT THE BIRD IN HAND

## SHARING PLATTERS FOR A TABLE

Speciality mixed olives  
Smoked Catalan Almonds  
Parma ham croquettes & truffle aioli  
Padron Peppers & smoked paprika  
Sautéed chorizo & fennel seeds  
Breaded prawns, garlic, chilli & aioli  
Truffle and olive arancini & herb aioli  
Charcuterie selection with fresh bread

## MAINS / PIZZAS

**Turkey saltimbocca** roast potato, friarielli & cranberry gravy  
**Truffle and porcini wellington**, sweet potatoe, honey glazed brussel sprouts and baby carrots  
**Filet of cod**, roasted fennel & truffle and lentil stew  
**Beef ragu**, homemade pappardelle & parmesan  
**Al Carpaccio pizza**, beef carpaccio, crispy kale, pecorino, pink peppercorn, port & rosemary reduction  
**Diavola pizza**, Ventricina salami, fresh chillies  
**Stagioni pizza**, ham, mushrooms, artichokes & black olives  
**Zucchini pizza**, grilled courgette, rocket, salted ricotta & truffle oil

## DESSERT

Christmas pudding & brandy custard  
Ricotta cheesecake with roasted pistachios  
White chocolate and cinnamon tiramisu  
Selection of ice creams and sorbets  
Cheeseboard of seasonal cheese

2 Courses £42 per person, 3 Courses £47 per person  
(Excluding 12.5% optional gratuity)