

# FESTIVE

*2 courses 38.5 per person*

*3 courses 44.5 per person*

## ANTIPASTI

**Burrata** butternut squash, toasted hazelnuts, beurre noisette (v)

**Fritto misto** crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli

**Glazed celeriac** roasted cauliflower emulsion, pomegranate seeds, walnut dressing and toasted pecans (vg)

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## MAINS

**Chianti and beef ragu pappardelle** truffle, rosemary and shallot crumb

**Pan-fried seabass fillet** spicy tomato butter sauce, braised fennel, courgette and green olives

**Slow cooked pork belly** creamy polenta, charred red chicory, sour cherry and pink peppercorn sauce

**8oz sirloin steak** porcini butter, triple cooked chips, wild mushrooms £10 supplement

**Strozzapreti fried aubergine** tomato sauce, superstraccia and fried rosemary (vg)

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## DESSERTS

**Vanilla panna cotta** spiced winter berry compôte

**Warm chocolate torta caprese** (vg)

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## BUBBLES *by the glass*

Prosecco 8.5

Champagne 18.5

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v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Our tronc service charge benefits the team that looked after you today – thank you from the team.