

TARANTELLA

Ristorante Italiano

Christmas Fayre 2026

FESTIVE ITALIAN DINING WITH A SEASONAL FLOURISH

2 COURSES £32 | 3 COURSES £40

STARTERS

Roasted Celeriac & Apple Velouté

A silky winter soup of roasted celeriac and sweet apple, finished with fragrant truffle oil and served with warm homemade bread.

Chicken Liver Parfait

Rich, velvety chicken liver parfait balanced with sweet caramelised onion chutney and crisp toasted bread.

'Nduja & Saffron Arancini

Golden, crisp saffron risotto arancini with spicy 'nduja, Parmesan and a vibrant tomato and basil sauce.

Cured Salmon

Delicately cured salmon with briny capers, refreshing dill yoghurt and crisp savoury crackers for a light, elegant start.

MAIN COURSES

Rolled & Stuffed Turkey Breast

Succulent rolled turkey breast with festive savoury stuffing, rosemary-roasted potatoes, seasonal vegetables and a rich turkey jus.

Pan-Roasted Sea Bream

Crisp-skinned sea bream with herbed potatoes and colourful Sicilian caponata, bringing sweet, tangy Mediterranean flavours to the plate.

Slow-Cooked Pork Belly

Tender pork belly with a beautifully caramelised finish, creamy mustard mash, seasonal vegetables and a glossy apple jus.

Winter Truffle Pizza

A luxurious winter pizza with melted mozzarella, earthy mushrooms, silky truffle cream, aromatic sage and sweet caramelised onions.

Please speak to a member of the team regarding allergies or dietary requirements.

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DESSERTS

Tiramisù Classico

The timeless Italian favourite: coffee-soaked sponge layered with luscious mascarpone cream and finished with a dusting of cocoa.

Baileys Panna Cotta

Silky Baileys-infused panna cotta paired with a jewel-like winter berry compote for an indulgent yet refreshing festive finish.

Traditional Christmas Pudding

Warm, deeply spiced Christmas pudding packed with festive fruit and served with a luxurious brandy sauce.

Sticky Toffee Pudding

Warm, indulgent sticky toffee pudding drenched in rich caramel sauce and served with smooth, creamy gelato.

BUON NATALE

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