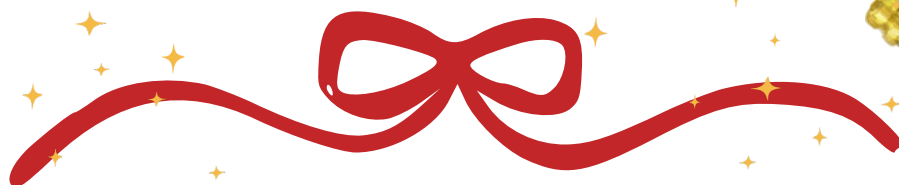


*Bettina's Christmas Menu*

*From 11 November Special Dining*



## *TO START*

*Éclair Stuffed with Avocado Mousse and Prawns in Garlic Aroma*

*Éclair Stuffed with Fresh Garlic Cream and Smoked Salmon*

*Sourdough Bread, Handmade Butter*

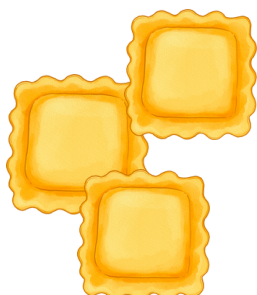
*Tête de Moine, Figs*



## *MAIN COURSES*

*Venison Quadrotti*

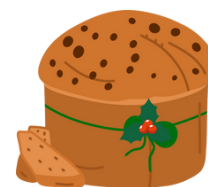
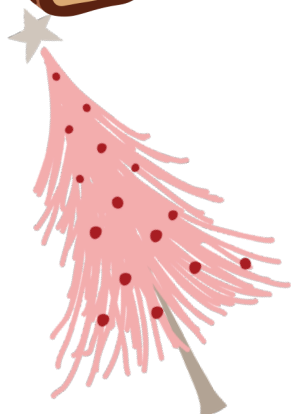
*Black cabbage quadrotti*



## *DESSERTS*

*Pistachio Panettone*

*Salami Chocolate*



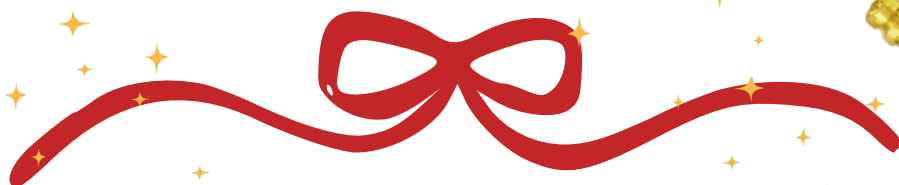
*£62.00 per person*

*Some of our products contain allergens and there is a risk of cross-contamination.*

*A 15% discretionary service charge will be added to your bill.*

*Bettina's Christmas Menu*

*From 11 November! Special Dining*



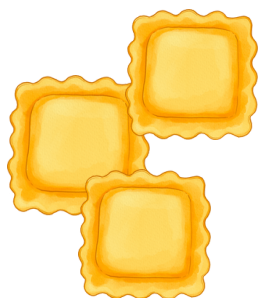
## *TO START*

*Éclair Stuffed with Avocado Mousse and Prawns in Garlic Aroma*

*Éclair Stuffed with Fresh Garlic Cream and Smoked Salmon*



## *MAIN COURSES*

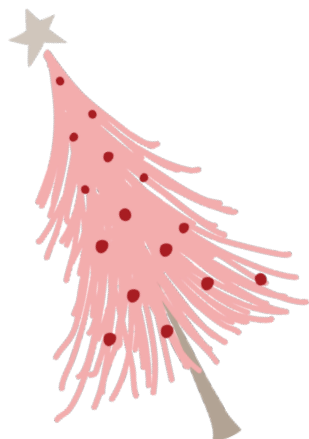
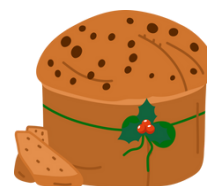


*Venison Quadrotti*  
*Black cabbage quadrotti*



## *DESSERTS*

*Pistachio Panettone*  
*Salami Chocolate*



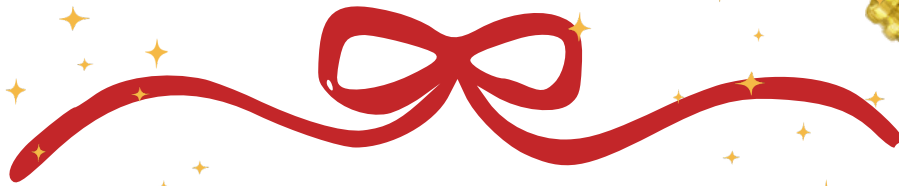
*£55.00 per person*



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*A 15% discretionary service charge will be added to your bill.*

# *Bettina's Christmas Party Menu*



## *TO START*

*Eclair Stuffed with Avocado Mousse and Prawns in Garlic Aroma*

*Eclair Stuffed with Fresh Garlic Cream and Smoked Salmon*

*Eclair Stuffed with Creamy Burrata and Sundried Tomato*

*Meatballs in Datterino Tomato Sauce*

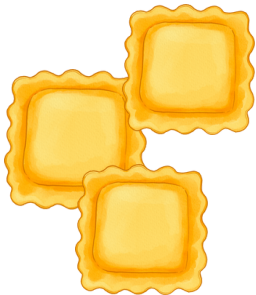
*Mix Arancini Handmade with Beef Ragù*



## *MAIN COURSES*

*Venison Quadrotti*

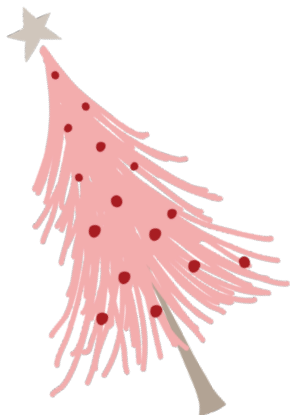
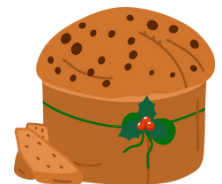
*Black cabbage quadrotti*



## *DESSERTS*

*Pistachio Panettone*

*Salami Chocolate*



## *SPIRITS*

*Limonello*

*Price on request*



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