

FIUME

MENU DI NATALE

4 courses - £85

ANTIPASTI

Charcuterie Plate

Burrata (V)

Roasted peppers & marjoram

Gamberi alla griglia

Roasted prawns, chickpeas & rosemary

PRIMI

Lasagne Bolognese

Lasagna, beef & pork ragu, bechamel & parmesan

Fregola ai frutti di mare

Semolina starch pasta, squid, mussels, prawns & clams

Gnocchi funghi e zucca (V)

Gnocchi, mushroom & pumpkin

SECONDI

Cotolette d'agnello

Lamb cutlets, winter roots & vegetables

Filetto di merluzzo

Roasted cod, fennel & olives

DESSERT

Panettone e crema pasticciera (V)

Panetonne with custard cream

Pannacotta al caffè

Panna cotta, coffee & cinnamon

Gelato & Sorbetti

Blood orange, mixed berry, or lemon sorbetto (VG)

Vanilla or chocolate gelato (V)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill. Please note we are a cashless venue.