



FIUME

CHRISTMAS FESTIVE MENU

Menu A - £60

STARTERS

Burrata invernale (V)

Puglian burrata, red chicory, blood oranges & balsamic dressing

Polpette di vitello

Veal meatballs, tomato sauce & mashed potato

Gamberoni

Prawn skewer & salmoriglio dressing

MAINS

Tortelloni ricotta e burrata (V)

Burrata & ricotta cheese tortelloni, cavolo nero, & amaretti crumble

Agnello

Braised lamb shank & truffled polenta

Orata all griglia

Grilled sea bream & roasted vegetables

DESSERT

Marsala tiramisù (V)



Caprese chocolate cake (V)

Chocolate sauce & vanilla ice cream

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.