

# FIUME

BY

## SARTORIA

### *Christmas Day Menu* £85 PER PERSON



#### ANTIPASTI

##### Winter Burrata

Beetroot, orange and olive dust

##### Capesante al Tartufo

Scallops cooked in truffle butter, apple gel

##### Beef Tartare

Saffron aioli, crispy capers, focaccia

#### PRIMI

##### Classic Lasagna

##### Courgette Lasagna

##### Fregola allo Scoglio

#### SECONDI

##### Salmon Wellington

##### Controfiletto

Sirloin served with confit potato, courgette sauce and red wine jus

##### 4 Ways of Sedano Rapa

Roasted celeriac, celeriac coleslaw, celeriac jus & celeriac purée

#### DOLCI

##### Almond & Limoncello Cake

##### Tiramisu of Pandoro

##### Profiteroles



## DISCOVER MORE

[FIUME-RESTAURANT.CO.UK](https://fiume-restaurant.co.uk)

[@FIUME.LONDON](https://www.instagram.com/fiume.london)

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take every reasonable precaution, our kitchens handle allergens, so we cannot guarantee any allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for guests with milk or egg allergies. (H) made with halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements. Please note, these are sample menus. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce. Adults need around 2000kcal a day. Calories information's are available on request. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless venue.