

Christmas Menu

The Chelsea Corner 2024

STARTER

Bruschetta (v) (vg)

Toasted sourdough bread, chopped red onions, cherry tomatoes, marinated in olive oil, garlic, basil

Burratina Caprese (v)

Whole burrata on a bed of basil and baby plum tomatoes, topped with pesto

Truffled Arancini (v)

Rice, black truffle, parsley, garlic and mozzarella, topped with a truffle aioli drizzle

Baby Squid

Sautéed baby squids, cooked in a tomato, chilli, garlic and white wine sauce, served with sourdough bread

Chicken Wings

Garlic and herb seasoned chicken wings, served with a buffalo sauce dip

Sarde con Salsa

Pan seared sardine fillets, on a bed of cherry tomatoes, mango and red onion salsa

MAIN

Winter Squash & Wild Mushroom Risotto (v)

Arborio rice, chilli, garlic, parsley, and white wine, in a creamy winter squash and wild mushroom sauce

Pollo Tricolore

Chicken breast, tomato and red pepper salsa, with a pesto drizzle and roasted potatoes

Filletto di Salmone

Pan seared salmon fillet, served with new potatoes and a grilled courgette, dill & yoghurt sauce

Paccheri al Ragu di Agnello

A rich, slow cooked, lamb ragu, with paccheri pasta

Ribeye Bisteca

10oz ribeye steak, served with mashed potatoes and caramelised shallots

Pizza

Any pizza from the menu

DESSERT

Christmas Bruleé (gf)

Crème bruleé with a hint of gingerbread

Amaretto Affogato

Vanilla ice cream, chocolate shavings, Italian biscuit and hot coffee with amaretto to pour over

Budino di Natale

Traditional mini Christmas pudding, served with cream or brandy butter

Sorbet (vg) (gf)

Two scoops of lemon or passionfruit & mango sorbet

2 Courses £26.95 per person

3 Courses £34.95 per person

A supplement of £5 will apply to orders of steak.

Bookings of 8 or more will require a £10 per person deposit.

Not available on December 31st.

A 12.5% discretionary service charge will be applied to the final bill