

ITALIAN XMAS PLATTER @ FELI'S

Available from December: Friday & Saturday evening & Sunday lunch

(For private events on other days, please contact us.)

MENU

Antipasto della Casa

Selection of charcuterie, mixed crostini, pickles, olives, pesto dips & cheese and truffle fondue, artisan breads



Misto Natalizio

(minimum of 2 people)

Rollata di tacchino - Turkey roulade filled with apricot and chestnut stuffing pancetta wrap, pig in blanket

Arista di maiale alla rucola - Roasted loin of pork flavoured with garlic, sage, rosemary and rocket

Bon Bon d'Oca - Goose confit and vegetable croquette

Stracotto di Manzo al Chianti - Slow braised beef in Chianti

Or

Misto Vegetariano

Zucca ripiena - Roasted butternut squash, barley pearls, feta and cranberry filling

Rollata di patate dolci - Sweet potato, betroot and goats cheese roulafde

Bon Bon d'Oca - Goose confit and vegetable croquette

Melanzane ripiene - Cheddar glazed spiced aubergine, filled with ratatouille

2 courses £26.95pp, with dessert £33.95pp

DESSERTS

Feli's Xmas pudding - Rum creme Anglaise

Panettone bread and butter - Salted caramel ice cream

White choclote pannacotta - Kirsh marinated berries and honeycomb

Fiore della Notte - Vanilla scented mascapone laced with warm choclote and brandy

Fi's mince pie tart - Vanilla custard

**PLEASE INFORM US OF ANY ALLERGIES WHEN BOOKING.
BOOKING ESSENTIAL**