



TEMPERS<sup>®</sup>

CHRISTMAS 2018

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THREE COURSES £25.90

## starters

### FAGOTTINO FRITTO DI PERE & FORMAGGIO (V)

Fried pasta bundle stuffed with pear and cheese, served with a balsamic vinegar and orange reduction

### ZUPPETTA DI LENTICCHIE E SALSICCIA

Lentil soup with Italian Sausage and aromatic herbs. Toasted bread on the side

### CESTINO DI GAMBERI CON CREMA DI GORGONZOLA

Baked oven basket of filo dough stuffed with king prawns and Gorgonzola cheese

## mains

### RAVIOLI DI PATATA VIOLA (V)

Ravioli stuffed with purple potatoes in a mascarpone sauce. Topped with caramelised onion

### TAGLIATELLE ORGANIC AL RAGU DI CERVO

Organic spelt tagliatelle in a slow cooked venison ragu

### SPAGHETTO ALLA BUSARA

Spaghetti, Scottish langoustines, tomatoes & a touch of chilli

### VERDURE AL FORNO RIPIENE (V)

Oven baked seasonal vegetables stuffed with breadcrumbs, sundried tomato and thyme. Served with toasted bread on the side

### TACCHINO AL FORNO

Baked turkey breast in our Fondo Bruno sauce, served with roast potatoes on the side

### POLENTA & SEPIA AL NERO

Soft Polenta (boiled dish, made from organic Italian corn) Topped with cuttlefish & a rich tomato sauce

## desserts

### XMAS PUDDING

A rich, traditional British dessert, served with a little Italian flare

### BRIOCHE E GELATO

Sweet panino stuffed with ice-cream & topped with whipped cream

### BABÀ & CREMA

A slice of Neapolitan Babà and our Chantilly cream