SARTORIA

bar e ristorante

FESTIVE SIGNATURE MENU

4 COURSES £125 *per person*

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

ANTIPASTI

Lobster and caviar warm salad
Served with heritage cherry tomatoes, tropea onion, purple potatoes

Battuta di manzo
Beef tartare, anchovies' sauce, capers and shaved black truffle

Winter salad (vg)
Seasonal vegetables with lentil hummus

PASTA

Ham tortellini in a marsala broth
Chicken consommé, black truffle

Mushroom lasagne (v on request)
Served with Grana Padano fondue

Saffron risotto (vg) **with optional roast pigeon**
Served with red wine sauce

SECONDI

Roasted turbot, Mazara prawns and clams
Oven roast turbot cherry tomatoes, prawns and clams ''guazzetto''

Beef fillet, radicchio and red wine sauce
Pan fried roast beef, braised radicchio and butter mash potato

Aubergine parmigiana and carasau bread (v)
Served with basil and tomato sauce

Cannellini beans, black cabbage and pumpkin (vg)
Garlic and chilli saute cannellini beans, roast pumpkin and braised black cabbage

Christmas Crackers included for everyone to enjoy!

DOLCI

Tartufo di Pizzo
Pistachio and hazelnut ice cream, filled with chocolate sauce

Pistachio caprese
Pistachio cake served with marscarpone cream and mixed berries

Selection of pasticcini
Selection of almond biscuit, fruit tart, chocolate profiterols, apple tart, cream horn, diplomatico

Chocolate cake (vg)
Served with orange and chocolate sorbet

DISOVER MORE

SARTORIA-RESTAURANT.CO.UK
@SARTORIARESTAURANT

(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 all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 14.5% service charge (15% exclusive hire) will be added to your final bill.