

MAREMMA



Christmas private dining menu

Antipasti

Maremman salumi

Selection of cheese

Home-marinated olives

Truffle arancini

Chicken liver crostini

Green anchovy & butter crostini

Primi

Pumpkin pansotti, sage butter (v)

Pappardelle, game ragù

Lobster risotto

Secondi

Tagliata of venison, watercress, fennel, pomegranate

Sea bass, chicory, orange, taggiasche olives, aioli

Wild mushroom sfornato, cream, cima di rapa, foraged mushrooms, parmesan

Fiorentina t-bone to share 2 people (£10 supplement)

Dolci

Chocolate & chestnut torte, crème fraiche

Panettone gelato, grilled panettone

Quince & almond tart

£55 for three courses

£65 for four courses

For all private dining enquiries please contact info@maremmarestaurant.com

Please note this menu is only available throughout December. It may be subject to alteration for any private event requests in November and January