

POLLINI

at

LADBROKE HALL

*Christmas Classic Menu | £85pp
(Minimum 4 guests required)*

ANTIPASTI *(to share)*

GRAZIELLA'S SALAD

Winter market vegetables, Isle of Wight tomatoes, avocado, cucumber and radish (v)

PIZZETTA MARINARA

Datterini tomatoes, oregano, Taggiasca olives and Cetara anchovies from Amalfi coast

VITELLO TONNATO

Thinly sliced rose veal and Sicilian capers

CARPACCIO DI GAMBERO ROSSO

Sicilian red prawns and Sorrento lemon

PRIMI

SPICED DUCK

British Aylesbury duck, orange and whole spices

DOLCI

VANILLA PANNA COTTA

Served with British winter berries (v)



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.

POLLINI

at

LADBROKE HALL

*Christmas Prestige Menu | £130pp
(Minimum 4 guests required)*

ANTIPASTI *(to share)*

PINZIMONIO DI VERDURE

Winter market vegetables on crushed ice (pb)

PIZZETTA AL TARTUFO

Umbrian black winter truffle, fior di latte and scamorza

NATIVE BLUE LOBSTER PANZANELLA

Perilla, celery and Isle of Wight tomatoes

PROSCIUTTO CRUDO PATADOK D.O.P

24-month aged ham, Iberian black pigs raised wild

PRIMI

POLLINI WELLINGTON

*Aged beef fillet, ceps, Umbrian black winter truffle and prosciutto crudo,
served with its trimmings*

DOLCI

TIRAMISU

Mascarpone, savoiardi and amaretto disaronno (v)



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