BRONZO

Premium Christmas Menu

CHRISTMAS MENU 2026

2 COURSES - £49.95 per person | Starter & Main or Main & Dessert

3 COURSES - £59.95 per person | Starter, Main & Dessert

For parties of 6 or more. Pre-order required.

STARTERS

CANNELLONE DI CERVO E PORCINI
Cannellone filled with slow-braised venison and porcini mushrooms, served on roasted cauliflower purée with jus.

CROSTINO DI SALMONE AGLI AGRUMI
Citrus-marinated salmon on toasted bread with dill crème fraîche and pink peppercorns.

TARTARE DI RAPA ROSSA - V / VG AVAILABLE
Beetroot tartare with goat's cheese mousse and toasted almonds.
Vegan version served without goat's cheese.

LINGOTTO DI POLENTA AL PARMIGIANO E TARTUFO NERO - V
Golden fried polenta served on a Parmesan cheese fondue, finished with black truffle shavings.

MAINS

GUANCIA DI BUE AL CANNONAU
Slow-braised ox cheek in Sardinian red wine, served with rosemary mashed potatoes and jus.

SPIGOLA IN CROSTA DI PATATE
Sea bass fillet in a golden potato crust, served with celeriac purée and crispy vegetables.

RAVIOLI DI ZUCCA, AMARETTI E ARANCIA - V
Ravioli filled with roasted butternut squash, amaretti and orange zest, served with sage butter sauce and toasted hazelnuts.

RAVIOLI ALLE ERBE DI CAMPO - VG
Vegan ravioli filled with spinach, potato and chard, served with tomato and basil sauce.

DESSERTS

TIRAMISÙ AL PISTACCHIO - V
Homemade tiramisù with pistachio mascarpone cream and coffee-soaked sponge fingers.

SEMIFREDDO ALL'AMARETTO - V
Amaretto semifreddo with warm dark chocolate sauce and toasted almonds.

TORTA DI POLENTA, MANDORLE E LIMONE - VG
Vegan polenta, almond and lemon cake, served with vegan vanilla ice cream.

V - Vegetarian | VG - Vegan

Please provide allergy and dietary requirements when booking.

A discretionary 12.5% service charge will be added to your bill.