

CHRISTMAS DAY MENU

AL FORNO WIMBLEDON

£59.95 per person • Children aged 10 and under £39.95 • 3 Courses • 25 December 2026

Includes Christmas crackers

STARTERS

Vellutata di Zucca (V, GF*)

Spiced butternut squash soup served with toasted bread.

Cocktail di Gamberi (GF)

Classic prawn cocktail served with crisp salad leaves and Marie Rose sauce.

Antipasto Rustico

A selection of cured Italian meats, mozzarella, marinated olives, artichokes and sun-dried tomatoes.

Insalata Tricolore (GF, V)

Sliced avocado, mozzarella and tomato, drizzled with extra virgin olive oil and balsamic vinegar.

Bruschetta di Salmone Affumicato

Toasted bread topped with smoked salmon, lemon mascarpone, capers, rocket and pickled red onion.

Caprino Fritto (V)

Crispy breaded goat's cheese served with pear, Parma ham and cranberry sauce, on a bed of rocket.

Fegatini di Anatra (GF*)

Duck liver pâté flavoured with Cognac, served with caramelised onions and toasted bread.

Pappardelle ai Funghi e Tartufo (V)

Pappardelle with chestnut mushrooms, garlic, white wine, cream, Parmesan and truffle paste.

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Main Courses

MAINS

Arrosto di Tacchino

Tender slow-roasted English turkey crown served with sautéed potatoes, seasonal vegetables, pigs in blankets, rich gravy and cranberry sauce.

Stinco d'Agnello

Slow-cooked lamb shank served with rich gravy and sautéed potatoes.

Bistecca al Pepe Rosso (GF*)

Sirloin steak served with a red peppercorn sauce, sautéed potatoes and roasted seasonal vegetables.

Spigola alla Griglia (GF*)

Grilled sea bass fillet served with basil, olive oil, cream and capers, accompanied by sautéed potatoes.

Pollo Frascati

Chicken breast with aubergine, ham and mozzarella, served with sautéed potatoes and seasonal vegetables.

Monkfish & Prawn Saffron Risotto

Creamy saffron risotto with monkfish and tiger prawns, finished with white wine, fresh tomatoes and a delicate saffron sauce.

Pappardelle al Ragù d'Anatra

Fresh pappardelle tossed with slow-cooked shredded duck ragù, simmered in white wine with a touch of tomato and finished with Parmesan.

Lasagna Vegana (VG)

Layers of egg-free pasta with a slow-cooked ragù of brown lentils, wild mushrooms and San Marzano tomatoes, layered with a creamy nutmeg-infused oat milk béchamel and vegan mozzarella, finished with fresh basil.

Ragù di Soia (VG, GF)

A rich Italian-style meat-free ragù made with soy pieces, slow-cooked with tomatoes, carrots, celery, onions and herbs, served with gluten-free pasta.

Melanzane Ripiene (GF, V, VG*)

Oven-baked aubergine stuffed with mushrooms, spinach, courgette, lentils, herbs and garlic, served with sautéed potatoes. Finished with mozzarella and parmesan, with a vegan cheese option available on request.

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Desserts

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Tiramisu

Classic Italian tiramisu with coffee-soaked sponge, mascarpone cream and cocoa.

Banoffee Pie

Biscuit base layered with caramel, banana and fresh cream.

Apple Crumble

Warm apple crumble served with vanilla ice cream.

Chocolate Fudge Cake

Rich chocolate fudge cake served warm with vanilla ice cream.

Gelati Misti (GF)

A selection of Italian ice creams. Choose 2 scoops from: Vanilla, Strawberry, Chocolate, Pistachio, Lemon Sorbet **(VG)** and Blueberry Sorbet **(VG)**

Affogato (GF)

Vanilla ice cream topped with a shot of hot espresso.

Chocolate Fudge Brownie (GF)

Warm gluten-free chocolate fudge brownie served with vanilla ice cream.

Christmas Pudding

Traditional Christmas pudding served warm with custard.

Dietary key: V = Vegetarian VG = Vegan GF = Gluten Free * = option available on request

Please inform a member of staff of any allergies or dietary requirements before ordering.