



S.O.R.A.
L E L L A

Menu di Natale



Celebrate the warmth of the holiday season with Sora Lella's exclusive Christmas menu, crafted with love and the finest seasonal ingredients.

Choose from a 2-course or 3-course Menu
2 Courses – £36 | 3 Courses – £48



Buon Natale!



Chef's complimentary Festive Welcome

(G-SD-N) A delightful treat served upon arrival.

Toasted panettone with Veganzola and red currant.

ANTIPASTI

Secchiello Di Fritti Natalizio (G-S-SD)

A festive selection of suppli, battered courgette flowers, and crispy courgette sticks, served with arrabbiata sauce dip.

Zuppa Di Natale (G-S)

A warm, hearty blend of potatoes, leeks, Borlotti beans, and black cabbage, drizzled with truffle oil and served with rustic bread and butter. (NGCI option available)

PRIMI

Parmigiana con Mini Focaccia all'Aglio (G-S)

A holiday take on a classic, with layers of aubergine, tomato, mozzarella, and basil. Served with garlic pizza bread. (NGCI option available)

Paccheri con Crema di Carciofi, Salsiccia e Pistacchi (G-S-SD-N)

Paccheri pasta in a creamy artichoke sauce with vegan sausage, rosemary, black pepper, and toasted pistachio.

Straccetti ai Funghi Porcini e Tartufo (G-S-SD)

Sautéed homemade seitan strips with porcini mushrooms and truffle seasoning, served with rosemary roasted potatoes for a festive note.

Mezzaluna di Natale Ripiena (G-S-N)

Freshly made pizza, folded and filled with porchetta, roasted potatoes and onions, grilled mozzarella, and sundried tomato pesto. Served with a side of Parmesan Chips for an extra indulgent touch.

DOLCI

Affogato di Natale (S-SD)

Cinnamon gelato with ginseng coffee and a dash of Spiced Rum. (NGCI)

Panettone con Zabajone "Brulee" e Ribes (G-S-SD)

Traditional panettone served with Marsala wine zabajone "brûlée", topped with fresh redcurrants.

PAIRED WINE RECOMMENDATIONS

Dogajolo Bianco di Carpineto vol%12.5

A fruity, delicately aromatic blend of Chardonnay, Grechetto, and Sauvignon Blanc.

175ml Glass: £8.00

250ml Glass: £11.50

Bottle (750ml): £32.00

Organic Rosato delle Conchiglie vol%13

Conchiglie, meaning seashells, reflects the vineyard's fossil-rich soils. A silky, mineral wine with excellent depth and length.

175ml Glass: £8.50

250ml Glass: £12.00

Bottle (750ml): £34.00

Terre del Buontalenti Sangiovese/Merlot vol%14

Festive notes of red berry, redcurrant, tangy blueberry, and a hint of spice.

175ml Glass: £7.50

250ml Glass: £10.50

Bottle (750ml): £29.00

Moscato d'Asti vol%5.5:

Bright gold with aromas of tropical fruit, orange blossom, apple, and lemon. Well-balanced with lively acidity and delicate bubbles.

125ml Glass: £6.50

375ml Bottle: £16.00

Cioccolata Calda all'Italiana £8.90

Perfect to warm you up, thick and velvety traditional Italian hot chocolate (ciobar). Served with an optional shot of espresso or a splash of amaretto.