

CHRISTMAS DAY MENU 2023

PRIMI - STARTER

Chefs misto di mare

A trio of Scottish smoked salmon rolled with cream cheese and prawns, fresh white marinated crab meat, avocado and king prawns.
(Served with fresh bread and butter)

Antipasto Italiano

Chef's selection of the finest cured Italian meats, grilled vegetables, sun blush tomatoes, artichokes, chutney and crostini.

Zuppa di funghi selvatici V

Chefs cream of wild mushroom soup with smoked truffle oil, fresh thyme, herb croutons and toasted focaccia bread.

Ravioli di zucca V

Sweet butternut squash and sage filled ravioli with roasted hazelnuts, brown butter sauce and shaved parmesan.

Pate di anatra

Duck and port parfait with sweet moscato wine, fruit chutney and toasted brioche bread.

SECONDI - MAIN

Traditional roast turkey

Traditional roast turkey served with full trimmings and eipollata (Sausage wrapped with Italian pancetta).
(Vegetarian roast available with turkey substituted with spinach, feta & red pepper quiche or plant based vegan chicken)

Arrosto di agnello

Slow roasted lamb shank with minted potato mash cooked in a reduced red wine sauce with garlic, rosemary and shallots.

Pollo con tartuffo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan cheese and black truffle sauce.
(Served with mixed seasonal vegetables)

Filetto di manzo

Prime 10oz fillet steak cooked to your liking. Choose from peppercorn or Diane sauce. (Served with mixed seasonal vegetables)

Salmone con limone

Fresh salmon fillet cooked to perfection with chefs delicate cream and lemon sauce with grilled asparagus and parmesan mash.

Lasagne al forno - Cannelloni spinaci V - Vegan lasagne V

Choose from our Classic home made Lasagna with Beef mince - Ricotta cheese and spinach cannelloni or Vegan Lasagna.

DOLCI - DESSERT

The boozy panettone

Authentic Italian panettone with Grand Marnier Cognac liqueur, Fresh whipped cream and organic marmalade.

Red velvet cheesecake

Red velvet sponge cheesecake topped with chocolate fudge and chocolate curls on a crunchy biscuit base.

Profiteroles Scuro

Large soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream with freeze dried strawberries.

Selezione gelato

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative options.

Our Deluxe three course Christmas day menu includes traditional Christmas lunch with full trimmings and Italian twist At £89.95 per person and £29.95 for children under 12 years old.

We require a deposit of £20.00 per person and pre-order of menu choices.

BOOK NOW
CHRISTMAS 2023

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