



CHRISTMAS DAY MENU 2017

PRIMI - STARTER

Chefs fritto misto

King prawns, calamari, portobello mushrooms, zucchini and sage all lightly battered & gently fried with chilli, lemon, parsley and aioli dip.

Antipasto speciale

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

Zuppa di zucca V

Smooth and creamy roast pumpkin soup with nutmeg and paprika, topped with toasted pumpkin seeds and croutons.

Salmone affumicato

Superior smoked salmon with soft mascarpone cheese and icelandic prawns, served with marie rose sauce, fresh rocket, slow roast tomatoes and chilli oil.

Portobello caprese V

Garlic buttered Portobello Mushrooms stuffed and grilled with fresh mozzarella cheese, piccolo tomatoes, & fresh basil leaves, drizzled with a rich balsamic glaze.

SECONDI - MAIN

Traditional roast turkey

Traditional roast turkey served with full trimmings and eipollata. (Sausage wrapped with pancetta)
(Vegetarian roast available with turkey substituted with quiche)

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)

Branzino piccanti

Pan fried sea bass fillets with fresh lemon, ginger, garlic and chilli, served with dressed mixed leaf salad and roasted potatoes.

Linguini melanzane V

A delicious pasta made with fried aubergines, tomato, garlic, chilli, fresh buffalo mozzarella and torn basil.

DOLCI - DESSERT

Panettone al mascarpone

Traditional Italian cake served with whipped brandy cream and mixed berries with red wine.

Nutella Cheesecake

A luxurious cheesecake made with Nutella chocolate and Oreo biscuit base, topped with toasted hazel nuts and Ferrero rocher.

Raspberry lemon tart

A delicious and tangy lemon tart served with raspberry sorbet, fresh raspberries and caramelised lemon pieces.

Selezione gelato

A selection of three mouth watering Italian ice creams including dairy vanilla with vanilla pods, triple chocolate chip and cherry ripple.

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

Our Deluxe three course Christmas day menu includes traditional Christmas lunch with full trimmings and Italian twist

At £65 per person and £28.95 for children under 12 years old.

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

Follow us on



Merry
Christmas

