



CHRISTMAS DAY MENU 2018

PRIMI - STARTER

Chefs pesce speciale

Layered white crab verrine with chopped egg, mini prawn cocktail, soft cheese and smoked salmon mousse slice, crispy tempura prawns with aioli.

Antipasto Italiano

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

Zuppa di tartufo V

A delicious cream of mushroom soup with black truffle oil, toasted croutons, grilled portabella, fresh thyme and homemade bread.

Pollo con chorizo

Succulent Chicken and chorizo skewers with saffron mayo, spiced bulgar meze and fresh lemon.

Ravioli di zucca V

Fragrant butternut squash filled parcels with chefs delicate red pepper and cream sauce with grated cheese.

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)

Salmone con senape

Fresh salmon fillet cooked to perfection with chefs tarragon and Dijon mustard sauce, new potatoes, creme fresh and green beans.

Cannelloni spinaci e ricotta V

Pasta tubes filled with ricotta cheese and spinach baked in the oven with tomato, mozzarella and béchamel sauce.

DOLCI - DESSERT

Panettone pudding

Exquisite Italian bread and butter pudding made with panettone and served with creamy vanilla custard.

Mango and passion

A luxurious cheesecake made with passion fruit puree and liqueur, topped with fresh mango with mango sorbet.

Belgian chocolate tart

Crisp, golden all butter pastry filled with a rich Belgian chocolate ganache with fresh raspberries and salted caramel ice cream.

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

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

At £69.95 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