



## CHRISTMAS DAY MENU 2019

### PRIMI - STARTER

#### Chefs Seafood trio

A trio of Scottish smoked salmon rolled with cream cheese and prawns, fresh white marinated crab meat and king prawn cocktail.  
(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 tartufo V

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

#### Pate di anatra

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

#### Ravioli di zucca V

Fragrant butternut squash and sage filled parcels with chefs delicate basil cream sauce.



### 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 limone

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

#### 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.

#### Lemon and raspberry

A luxurious cheesecake made with lemon zest and limoncello, topped with fresh raspberries with raspberry sorbet.

#### Chefs chocolate trilogy

Chefs Layered chocolate mousse trio with fresh fruits, orange and vanilla creme brulee and soft fruit macaron.

#### 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 £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.

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