



CHRISTMAS MENU 2018

PRIMI - STARTER

King prawn bruschetta

Sautéed king prawns with white wine, chilli and garlic, fresh rocket, artichoke puree and toasted ciabatta bread.

Zuppa cipolle V

Slow cooked onion and thyme soup, crumbled goats cheese, rosemary and rock salt focaccia.

Polpette pomodoro

Homemade Italian meatballs in a rich tomato sauce with toasted ciabatta, mozzarella, fresh basil and pesto Genovese.

Formaggi fritti V

Deep fried crumbed brie served with cranberry sauce, pesto and salad garnish.

Cannelloni spinaci e ricotta V

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

SECONDI - MAIN

Pollo Tartufo

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

Pollo caprese

Chicken breast stuffed with sun blush tomatoes, spinach and mozzarella, wrapped with cured forest ham, served with garlic, tomato & red wine sauce.
(Served with mixed seasonal vegetables)

Linguini marinara

Linguini pasta with king prawns and Scottish rope grown mussels in white wine, chilli, garlic and tomato sauce, fresh lemon and parsley.

Arrosto di agnello

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

Lasagne al forno

Layers of pasta, minced beef and tomato, topped with mozzarella cheese and baked in the oven.

Pizza mediterranea V

A delicious pizza made with grilled mixed vegetables, sun blush tomatoes, olives, feta cheese and mozzarella.

Branzino con risotto

Pan fried sea bass fillets with fresh pea shoots served on a bed of creamy saffron risotto with mature cheese and slow roast tomatoes.

DOLCI - DESSERT

Nutella Cheesecake

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

Blueberry Panacotta

A smooth and creamy vanilla panacotta with fresh blueberry puree, limoncello curd and sable biscuits.

Profiteroles Scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate 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 exquisite three course Christmas party menu is available from the 1st to 24th December

At £29.95 per person alongside our A la carte menu.

We require a deposit of £10.00 per person and pre-order of menu choices.

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Merry
Christmas

