

Christmas Party Menu

Every day from 5pm until late
3 courses £33.95 pp

STARTERS

ZUPPA DEL GIORNO

Soup of the day

CORNETTO DI SALMONE

Smoked Salmon rolled and filled with Baby prawns & Marie Rose sauce on a bed of crispy Lettuce served with brown Bread & Butter

FORMAGGIO DI CAPRA (v)

Grilled Goats cheese served on a bed of rockets, topped with caramelized onions with sweet balsamic vinegar and honey.

BRIE FRITTO (v)

Deep fried Brie served with cranberry sauce and garnish salad

POLPETTE AL SUGO

Italian Meatballs Made from our Own Recipe of Scotch Beef & Best Dutch Veal in a Pomodoro Sauce with a Touch of Garlic & Chilli

CAPRESE (v)

Sliced tomato and mozzarella served with olive oil, basil and oregano

MAINS

TACCHINO NATALIZIO

Traditional slow roasted Turkey, served with stuffing, pigs in blankets, Brussels sprouts, roast potatoes, Christmas Trimmings, and a rich homemade gravy

MEDAGLIONI BOSCAIOLA

Pan fried beef medallions with porcini mushrooms served with a touch of cream and French mustard, served with sauté potatoes and vegetables

COSCIOTTO D'AGNELLO

Oven baked Lamb Shank served with Homemade Gravy and potato puree

FAGOTTINO DI SALMONE

Oven baked Salmon Wellington, filled with herbs, touch of cream and bechamel, served with a selection of vegetables

RAVIOLI ALL'ARAGOSTA

Pasta filled with lobster cooked with tiger prawns in a creamy onion, garlic, tomato, and white wine sauce

TAGLIATELLE VEGETARIANE (v)

Flat large pasta cooked with mixed vegetables in tomato sauce with a touch of cream



SWEET OF THE DAY



Please inform your server of any food allergies. If you require any amendments to the dishes, please ask a member of staff.
10% Service Charge will be added to final bill.