FESTIVE SET MENU

PRIMI

Minestrone
Italian style vegetable soup

Cocktail di gamberetti
Prawn cocktail in marie rose sauce, gem lettuce and toasted bread

Calamari fritti
Crispy fried squid rings served with salad & tartare sauce

Pate di fegatini
Chicken liver pate with red onion marmalade, cranberry sauce & toasted bread

Funghi ai formaggio blu
Mixed mushrooms in a cream and dolcelatte sauce, topped with parmesan, baked in the oven.

SECONDI

Tacchino arrosto
Traditional roast breast of turkey with all the trimmings

Filleto di salmone
Fillet of salmon coocked with olives, tomatoes, white wine and lemon-butter sauce

Stinco di Agnello
Braised lamb shank served with mixed vegetable & rich red wine sauce

Pollo Alla Cacciatora
Tender chicken breast cooked with onions, mushrooms, peppers in red wine & tomato sauce

Ravioli alle melanzane
Aubergine and scamorza cheese filling, sun dried tomatoes in a cream & Napoli sauce (V)

All mains served with choice of side
Seasonal roasted vegetables, fries or rosemary potatoes

DOLCI

Christmas Pudding
Tiramisu
Profiterole

2 Course £ 34.95
3 Course £ 39.95
Pre Order Only