

CHRISTMAS MENU

(2 COURSES £25.95 3 COURSES £ 29.95)

STARTERS

Zuppa del giorno (V) - Roasted parsnip Soup

Bresaola - thinly sliced beef served with rocket, parmesan shavings & lemon oil

Formaggio Di Capra - goats cheese in golden breadcrumbs, with rocket, caramelised onions and balsamic glaze.

Crayfish and Prawn cocktail - Baby prawns and crayfish tails in Maria rose sauce with lettuce, cucumber shaving, red peppers and lemon.

MAINS

TACCHINO -Turkey breast stuffed with sausage and chestnuts wrapped in pancetta, served with winter vegetable and white wine gravy.

Porcini Mushroom Risotto (V) - Arborio risotto cooked with porcini mushrooms garlic, herbs white wine and mascarpone cheese.

Tagliata con Rucola & Grana - Sirloin Steak cooked to your liking served sliced with rocket grana padano and new potatoes.

Orata Di Mare -Filleted Sea Bream pan fried with baby prawns asparagus, chilli, garlic, white wine and lemon sauce served with new potatoes.

DESSERTS

Panettone- traditional Christmas desserts served with vanilla ice cream and honey drizzle.

Panna cotta - set cream with vanilla flavour, strawberry sauce and mint.

Mini Calzone- Folded pizza filled with banana and Nutella, served with vanilla ice cream and chocolate.

Fragola E Lampone - fresh strawberries and raspberries, served with vanilla ice cream and mint.