



CHRISTMAS DAY MENU £ 80

PROSECCO BUCKS FIZZ

APETISER

Roasted parsnip soup

STARTERS

Capesante alla Sambuca- Pan fried scallops in sambuca creamy sauce and leeks.

Burrata - milky mozzarella cheese served with rocket, pear, walnuts drizzled with honey.

Bruschetta Peperonata - Roasted sweet bell peppers, onions, fresh basil and extra virgin olive oil, with crumbled goats cheese on toasted focaccia bread.

Polpete De La Casa -home made beef meatballs, parmesan and herbs in tomato sauce served with focaccia bread.

MAINS

Tacchino -Turkey breast stuffed with chestnut and sausage, slow cooked in white wine gravy sauce, served with winter vegetables.

Branzino - pan fried sea bass served with creamy pecorino cheese sauce and green beans.

Agnello Brasato - Slow cooked lamb shank in red wine gravy sauce with winter vegetables.

Pappardelle Pasta - with spinach and basil pesto, cherry tomatoes and asparagus.

DESSERTS

Panettone - traditional Panettone served with ice cream and honey drizzle.

Creme brulee - crunchy and custardy delight.

Chocolate fondante - warm chocolate fondant served with ice cream, chocolate sauce and fresh mint.

Christmas Pudding - with brandy sauce and custard.

SELECTION OF CHEESE TO SHARE

FILTER COFFEE OR TEA AND MINCED PIE

