



Festive

CHRISTMAS *Menu*

2 course £23.95 - 3 course £26.95

STARTERS

MINESTRONE

Homemade vegetable soup served with toasted bread and butter.

CAPRINO FRITTO

Fried goat cheese wedges on a bed of rocket and onion chutney.

PATE DELLA CASA

Duck and orange pate served with toasted bread and caramelised onions.

FUNGHI E PANCETTA

Sautéed mushrooms with crispy bacon and cream on a crusty bread topped up with cheddar cheese.

BIANCHETTI FRITTI

Deep fried white bait served with lemon and tartare dip.

MAIN COURSES

RISOTTO GAMBERI E SALMONE

Creamy Risotto with fresh salmon and king prawns.

SPIGOLA ALLA MEDITERRANEA

Seabass fillet with cherry tomatoes, olives, capers, onions served with festive vegetables.

LOMBATA DI MANZO

100z Sirloin Steak served with plum tomato and chunky chips cooked to your liking.

TACCHINO RIPIENO

Turkey roll, wrapped in Parma Ham, filled with potato, sage and onion stuffing in a cranberry sauce served with festive vegetables

CANNELLONE VEGETARIANO

Oven baked Cannellone filled with Butternut squash, chestnut, ricotta and goat cheese

DESSERTS

LEMON AND PINE NUT TART

TIRAMISU

CRÈME BRÛLÉE

FORESTA NERA

