

# MENU NATALIZIO

## ZUPPA DEL GIORNO (v)

*Freshly prepared soup of the day with crusty bread*

## GRAUADLAX DI SALMONE

*Cured salmon coated in dill, thinly sliced, served with horseradish cream*

## INSALATA DI PATATE MORTADELLA

*Thinly sliced cured meat from Bologna filled with potato & chive salad*

## TARTINA AI VEGETALI (v)

*Mixed mediterranean vegetable tartlet on tomato & basil sauce*

## MELONE CON FRUTTA DI TROPICALE (v) (vg)

*Chilled honeydew melon with mixed tropical fruits*

*(add parma ham £2.50 supplement)*

## TACCHINO TRADIZIONALE

*Traditional turkey, sage onion stuffing, pigs in blankets & rich gravy with homemade cranberry sauce*

## BISTECCA AI FERRI/PEPE (£10 supplement)

*10oz ribeye steak plainly grilled or with pepper sauce, cooked to your liking with 1/2 grilled tomato, onion rings, homemade chips*

## PROSCIUTTO COTTO

*Cooked gammon joint with wholegrain mustard sauce & 1/2 savoury crumb roasted onion*

## SALMONE GAMBERETTI

*Salmon served on Pernod & prawn bisque*

## RAVIOLI RICOTTA SPINACI (v)

*Ravioli filled with ricotta & spinach in tomato, basil & mozzarella sauce*

## PIZZA ROSSO (v)

*Cheese & tomato pizza topped with sundried tomato pesto, red peppers & red onion*

## PENNE AI FUNGHI (v)

*Short pasta quills in sliced button mushrooms, shallots, white wine, rosemary, garlic & cream, topped with parmesan*

*Mains served with seasonal vegetables & potatoes*

## DOLCE TRADIZIONALE

*Traditional steamed christmas pudding & brandy sauce*

## DOLCE DELLA CASA

*Choice of homemade desserts from our display*

## FORMAGGIO

*Pecorino & taleggio cheese with walnuts, honey, apple & biscuits*

*(v) vegetarian / (vg) vegan*

**12 - 4PM**

**2 Courses £22**

**3 Courses £27**

**5 - 9PM**

**2 Courses £26**

**3 Courses £31**