



GIORNO DI NATALE

GAMBERONI AL PROSCIUTTO (3.7)

King prawns wrapped in parma ham in a garlic butter sauce

TERRINA DI POLLO PORRI (2.4.5.7.9)

Chicken breast terrine, fondant leeks, paprika mayonnaise & toast

CAPRA FRUTTA DI BOSCO (2.7)

Crumbed goat cheese on fruits of the forrest compote

TARTINA RICOTTA ASPARAGI (2.4.5.7)

Baked tartlet filled with asparagus & ricotta cheese on sundried tomato salsa

RAVIOLI IN BRODO (2.4)

Beef filled ravioli in light consomme

TAGLIOLINI NERO SEPIA (2.3.5.8)

Squid ink noodles tossed with mixed seafood

TACCHINO TRADIZIONALE (2.4)*

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

MEDAGLIONI DI MANZO (7.9.14)*

*Beef fillet medallions pan fried with wholegrain mustard & brandy sauce
(Add 3 seared scallops £10 supplement)*

PESCA SPADA PIZZAIOLA (5.14)*

Swordfish steak in garlic, olives, capers & tomato

ANATRA ARANCIO MIRTILLO (14)*

Duck breast in cointreau & blackcurrant sauce

PARMIGIANA DI MELENZANE (7)*

Sliced aubergine backed layers with mozzarella, tomato & parmesan

* Served with seasonal vegetables & baby roast potatoes

DOLCE NATALIZIO (2.4.7.14)

Warm Christmas pudding & brandy sauce

TORTA DELLA NONNA (2.4.7.10)

Classic pine nut & lemon torte. Strega creme patissier

CANOLI AL CIOCCOLATO (2.4.7.10)

Chocolate & pistacchio cream filled crispy pastry shell

FORMAGGI MISTI (2.7.10)

Mixed Italian cheeses with biscuits, apple, walnuts, & honey

125ml VIN SANTO & CANTUCCINI BISCUITS (2.10.14) (£8 supplement)

TEA/COFFEE & SWEETMEATS

1PM - 3.30PM / 4PM - 7PM

£90 PER PERSON / UNDER 12's 1/2 PRICE

ALLERGENS LIST: 1: Celery / 2: Cereals/Gluten / 3: Crustaceans / 4: Eggs / 5: Fish / 6: Lupin / 7: Milk / 8: Molluscs / 9: Mustard / 10: Tree Nuts / 11: Peanuts / 12: Sesame Seeds / 13: Soya / 14: Sulfur Dioxide