

christmas day menu

3 COURSES £75 PER ADULT £30 PER CHILD *UNDER 10 ONLY

STARTERS

Zuppa Di Natale

Homemade leek and potato soup served with a slice of bread

Antipasto Di Salumi E Formaggi

Dry cured selection of Italian salami with pecorino, mozzarella cheese, sun dried cherry tomatoes and olives

Sapori Di Mare

Pan-fried king prawns and large scallops in garlic, chilli, butter, cherry tomatoes, white wine and parsley

Bauletti Ripieni All' Astice

Lobster filled pasta parcels served in a butter, brandy, and sage sauce, topped with Parmesan cheese

Burrata Di Bufala

Burrata cheese on a bed of carpaccio melon and rocket topped with pomegranate seeds drizzled in balsamic vinegar

MAIN COURSE

Arrosto Di Tacchino

Traditional roast turkey served with all the trimmings

Trancio Di Tonno

Tuna steak cooked with cherry tomatoes, olives, garlic, chilli, parsley and white wine served with risotto cooked in saffron powder and parmesan cheese

Stinco Di Agnello

Slow cooked lamb shank served on a bed of mash with vegetables

Bistecca Al Vino Rosso

Ribeye steak cooked in a red wine sauce served with mash and vegetables

Caserecce All'Ortolana

Italian pasta with courgette, aubergine, peppers, onions, cherry tomatoes, garlic, chilli and parsley

DESSERTS

Tiramisu

Homemade coffee cake

White Chocolate Cheesecake

Homemade cheesecake topped with strawberries and white chocolate sauce

Walnut Panna Cotta

Homemade panna cotta topped with walnuts and chocolate sauce

Limoncello Tartufo

Lemon and cream gelato with a limoncello center, coated in crunchy meringue pieces

Christmas Pudding

Traditional Christmas pudding topped with warm brandy sauce

**£30 Non Refundable Deposit Required
Upon Making Reservation.
All Pre Orders Due 15th December**

**PLEASE LET OUR TEAM KNOW
IF YOU HAVE ANY ALLERGIES/
DIETARY REQUIREMENTS**