CHRISTMAS PARTY Menu

2 COURSES £27
3 COURSES £35



STARTERS

Zuppa Pasta e Fagioli

Homemade Italian bean soup with pasta

Carpaccio di Bresola

Dry cured beef with rocket, pecorino romano, cherry tomatoes, extra vrigin oilve oil

Burrata Puligese

Mix grilled vegetables with burrata with basil oil

Rolini di Salmone Affumicato

Mix soft cheese, with chives and smoked salmon

Involtini di Pollo

Deep fried chicken breast in breadcrumbs stuffed with goats cheese

MAINS

Tacchino Arrosto

Roasted turkey served with roast potatoes and seasonal vegetables in gravy

Spigola alla Meditariana

Seabass fillet with onion, cherry tomatoes, capers, olives served with roast potatoes and seasonal vegetables

Cannalloni al Forno

Baked pasta filled with ricotta cheese and fresh spinach topped with rich béchamel sauce and cheese

Spaghetti alla Puttanesca

Italian pasta with onion, cherry tomatoes, capers, olives

DESSERTS

Tiramisu

Homemade Italian coffee cake

Panna Cotta

Homemade Italian cream dessert topped with caramel and walnuts

Cheesecake

Homemade cheesecake topped with strawberries and pistachio sauce

Christmas Pudding

Traditioanl Christmas pudding served with brandy sauce

Mango Sorbert

Mango sorbet made with smooth alphonso mango purée

PLEASE LET STAFF KNOW ABOUT ANY ALLERGIES OR DIETERY REQUIREMENTS

AVALIABLE FROM 1ST DECEMBER - 24TH DECEMBER