



Christmas Menu

STARTERS

1. Gravalax parcel
Filled with smoked haddock paté.
2. Porchetta
Slow roasted belly pork filled with herbs and spices, pancetta, garlic topped with chorizo honey and balsamic vinegar dressing.
3. Polpetta di granchio
Spiced crab fritters with mixed salad and mango.
4. Tortino di funghi
Double baked mixed mushrooms, tortino with dolcelatte sauce.
5. Prosciutto fichi e caprino
Puff pastry case filled with aubergines figs goat cheese and parma ham.
6. Zuppa della casa
Winter vegetable soup with cavolo nero and butternut squash.
7. Seafood cocktail (+£2 supplement)
With prawns, salmon, scallops.

MAIN COURSES

1. Pollo in crosta
Breast of chicken with ham and Gruyere cheese wrapped in filo pastry and marsala wine sauce.
2. Bistecca dolcelatte (+£2 supplement)
Medium rare cooked scotch sirloin steak with red wine sauce, topped with dolcelatte cheese.

3. Duetto del cacciatore

A duet of pheasant and duck with port, orange and chestnut sauce.

*** All served with vegetables and potatoes of the day. ***

4. Misto di pesce

Salmon and sea bass fillet with mussel white wine cream sauce. Served with spinach and new potatoes.

5. Risotto

Mixed mushrooms risotto.

6. Vegetables lasagne

With basil, pesto, courgettes and spinach.

DESSERTS

1. Chocolate Truffle Cake with salted caramel.
2. Coffee and Sambucca Brulee.
3. Panna Cotta with poached pears.
4. Lemon and mango sorbet.
5. Amaretto semifreddo.
6. Lemon tarte with raspberries.

£19.95 FOR 2 COURSES

£24.95 FOR 3 COURSES

A service charge of 10% applies to parties of 8 or more.

