

Christmas Party Menu

2 courses £18.95

3 courses £23.95

Starters

Calamari Fritti

(Deep fried squid with aioli mayo dip)

Bruschetta

(Roasted red peppers, tomatoes, red onions, garlic basil and balsamic glaze on warm ciabatta bread)

Funghi al Forno

(Baked mushrooms stuffed with goats cheese, spinach and breadcrumbs in garlic butter served with rockets and garlic ciabatta)

Minestrone soup

(Vegetable soup served with homemade bread)

Antipasto

(Italian meat selection, buffalo mozzarella, tomato, mixed olives with homemade bread)

Mains

Stuffed Turkey

(Turkey breast with lemony pine nuts, onions and sage stuffing served with gravy, glazed carrots, brussel sprouts, pigs in blanket and roasted new potatoes)

Fillet of Sea Bass

(Pan fried fillet of sea bass in homemade white wine sauce served with roasted new potatoes and green beans)

Pollo Milanese

(Breaded chicken breast with porcini mushrooms sauce served with chips and salad)

Bistecca di Manzo (£4 supplement)

(Sirloin steak with gorgonzola - mustard sauce served with chips and salad)

Linguine e Gamberoni

(Linguini pasta with king prawns, garlic, chilli in rich tomato sauce and cherry tomatoes)

Carne Pizza

(Mozzarella, pizza sauce, Italian salami selection, pancetta and red onions)

Beetroot Risotto

(Beetroot risotto in red wine sauce topped with buffalo cheese and walnuts)

Desserts

Panettone

(Oven baked traditional Italian Christmas bread pudding caramelised with brown sugar served with vanilla ice - cream and chocolate sauce)

Tiramisu

(Layers of sponge biscuits and creamy mascarpone cheese soaked in espresso and Tia Maria)

Limoncello Profiteroles

(Puff pastry balls filled with Limoncello whipped cream served with chocolate sauce)

Panna cotta

(Vanilla cream dessert finished with raspberries and dark chocolate)