

Christmas Party Menu B

2 courses £21.95

3 courses £25.95

Bread and olives on arrival

Starters

Gamberoni al Forno

(Oven baked tiger prawns with garlic and chili butter served with rockets and garlic ciabatta)

Antipasto

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

Calamari Fritti

(Deep fried squid with aioli mayo dip)

Salmon Affumicato

(Smoked salmon served with capers, rockets and garlic ciabatta)

Minestrone soup

(Vegetable soup served with homemade bread)

Mains

Stuffed Turkey*

(Turkey breast wrapped in parma ham with lemony pine nuts, onions and sage stuffing served with gravy and pigs in blanket)

Pollo Milanese *

(Breaded chicken breast with porcini mushrooms sauce)

Fillet of Salmon*

(Pan fired fillet of salmon in creamy lemon and dill sauce)

Lamb shank*

(Oven roasted lamb shank in rosemary and mint gravy)

Coscia d'anatra*

(Slowly cooked duck leg in red wine sauce)

Tagliatelle al pesto

(Tagliatelle pasta with walnuts, spring onions in the cream fraiche and red pesto sauce)

*please note that all meat and fish dishes served with roasted carrots, brussel sprouts, parsnip and new potatoes.

Desserts

Panettone

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

Panna cotta

(Vanilla cream dessert finished with raspberry coulis and dark chocolate)

Chocolate and banana crepe

(Warm crepe filled with banana served with vanilla ice - cream and chocolate sauce)

Popcorn sundae

(Honeycomb ice cream, popcorn, cone and toasted caramelized hazelnuts topped with toffee sauce)

All prices includes VAT. Allergen menu available on request. All gratuities are shared among the staff.
Please note that extra optional 10% service charge will be added on tables of eight and more.