



Christmas Menu

2021

ANTIPASTI

- *Homemade minestrone soup*
- *Pizza garlic bread*
- *Deep fried calamari with courgettes and tartar sauce*
- *Oven baked aubergine with parmesan, mozzarella, parmesan, tomato sauce & basil*
- *Parma ham with artichokes and rocket salad*
- *Sliced tomato, mozzarella, sundried tomato, capers, basil, red onion & olive oil*

SECONDI

- *Turkey filled with sage, chestnut & sausage trimming served with sautéed potatoes, brussels sprout in gravy & cranberry sauce*
- *Braised lamb shank in sundried tomato sauce served with mashed potatoes and broccoli*
- *Spaghetti with red pesto, asparagus, garlic, tomato & parmesan*
- *Pan fried sea bass, creamy chive sauce, french beans & sautéed potatoes*
- *Risotto with mediterranean vegetables, cream & parmesan*
- *Pizza with tomato sauce, mozzarella, spiced mince beef, red peppers & onions*

DOLCI

- *Tiramisu ~ Homemade italian trifle (saviordi biscuits, mascarpone cheese, coffee & marsala wine).*
- *Panattone~ Italian spiced brioche served with custard*
- *Chocolate Cake~ Chocolate cake served with ice cream*
- *Panacotta – homemade traditional cooked cream dessert with fruit coulis*

2 courses £20.95 or 3 courses £23.95

There will be a 10% service charge added to the bill