



Christmas Menu

2018

ANTIPASTI

- *Homemade peas and mint soup*
- *Breaded rice balls stuffed with minced beef served with tomato & basil sauce*
- *Deep fried calamari with courgettes and tartar sauce*
- *Bruschetta with sliced tomatoes, garlic, basil pesto & parmesan cheese*
- *Oven baked mozzarella wrapped in parma ham, rocket & basil pesto dressing*

SECONDI

- *Turkey filled with apricot & sausage meat served with sautéed potatoes, brussels sprout in gravy & cranberry sauce*
- *Braised lamb shank in mushroom & sundried tomato sauce served with mashed potatoes and broccoli*
- *Tagliatelle with broccoli, chicken, mushrooms, garlic & cream sauce*
- *Pan fried Sea bass fillet with a martini, white wine & creamy sauce served with french beans and sautéed potatoes*
- *Risotto served with mixed mushrooms, garlic, white wine topped with mascarpone cheese & rocket*

DOLCI

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

2 courses £18.95 or 3 courses £21.95

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