Pre-Christmas & Party Menu from 2nd December

Starters

Zuppa del Giorno

Home made soup of the day

Ravioli Burro e Salvia

Pasta filled with Ricotta cheese & spinach, with butter & sage

Gravadlax

Marinated salmon served with a dill, lemon & mustard dressing

Avocado Pera con Gamberetti

Avocado with fresh sea prawns

Pere con Prosciutto

Warm pear & Parma ham salad served with goats cheese dressing (Vegetarian option without Parma ham)

Mozzarella Milanese

Breadcrumbed mozzarella, shallow fried & served with a strawberry coulis

Main Courses

Tacchino Natalizio

Traditional roast turkey with chestnut stuffing and trimmings

Coscia di Agnello al Vino Rosso

Braised lamb shank in a rich red wine sauce, served with mashed potato

Salmone alla Vinaigrette

Grilled salmon steak on a bed of spinach with tomatoes and balsamic vinegar dressing

Filetto di Maiale alle Mele

Pan fried fillet of pork served with caramelised honey apples & wine sauce

Pollo Dragoncello

Breast of chicken served with mushroom, cream & tarragon sauce

Timballo di Vegetali

Roast, marinated vegetables, served on toasted ciabatta

Desserts

Xmas Pudding with Brandy sauce

Tiramisu

Or

Lemon Cheesecake

£22.95

3 Course Lunch **Profiteroles**

£18.95

3 Course Dinner £25.95

An optional 10% service **Selection of Ice Creams** charge will be added to

your bill

2 Course Lunch