

# Christmas Day Lunch

3 courses @ £74.95 (deposit req on booking & a pre order on the menu)

## STARTERS

### ZUPPA DELLA CASA (v)

Homemade roasted Red pepper & tomato or parsnip & potato soup served with ciabatta bread

### ROSETTA DI SALMONE AI GAMBERETTI

Rosettes of smoked salmon filled with baby prawns & crab meat served on a bed of lettuce topped with Marie Rose sauce

### PATE ANATRA

homemade duck & orange pate served on cranberry toast

### CESTINO DI FUNGHI (v)

Mushrooms cooked in a creamy garlic sauce topped with cheese, served in a Parmesan basket

### CAPELANTE

fresh scallops served on a bed of parsnip & potato purée topped with crispy bacon bits

### BOCCONCINI DI MAIALE

Belly pork bites cooked with honey, garlic, ginger & sweet chilli infused with spring onions & red chillies in a sticky sauce

## MAIN COURSES

### TACCHINO TRADIZIONALE

Traditional roast turkey with all the trimmings

### LAMB MEDITERRANEA

Shank of lamb slow roasted in a Mediterranean sauce served on a bed of mash

### SPIGOLA ALLE COZZE

2 fresh fillets of sea bass pan fried with baby prawns & mussels in a Light garlic tomato & white wine sauce

### TORTA DI NATALE (v)

Chefs homemade creamy vegetable puff pastry pie served on a bed of mash

### BEEF WELLINGTON

fillet steak coated with duxelles & Parma ham wrapped in puff pastry, served with a red wine sauce

### PORCHETTA ALLE MELE

belly pork rolled & roasted with sage & onion stuffing & caramelised apple, served on a bed of mash, topped with a delicious gravy

## DESSERTS

Traditional Christmas pudding, homemade tiramisu, italian milk chocolate profiteroles