

Christmas Day Lunch

3 courses @ £79.95 (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

SALMONE

Fresh salmon fillet cooked with scallops served on a bed of pea & mint infused mash

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

Christmas pudding, homemade tiramisu, cheesecake of the day, pannetone pudding

