

Christmas Day Lunch

3 courses @ £99.95pp (deposit req on booking & a pre order on the menu)

STARTERS

ZUPPA DELLA CASA (v)

Velvety soup of roasted parsnip, carrot & celeriac
finished with roasted chestnuts

ROSETTA DI SALMONE

Rosettes of smoked salmon filled with juicy prawns & sweet crab,
served on crisp lettuce and crowned with a silky Marie Rose sauce

BOCCONCINI DI MAIALE

Tender belly pork bites glazed in honey, garlic, ginger & sweet chilli,
tossed with spring onions and red chillies in a sticky festive sauce

CESTINO DI FUNGHI (V)

Fresh Mushrooms gently pan-fried in garlic butter & cream,
topped with bubbling cheese & served in a crisp Parmesan basket.

CAPELANTE AL CUORE DI NATALE

Fresh scallops baked in the shells in light mustard infused cream sauce
Topped with a Parmesan crust

MAIN COURSES

MEZZALUNE VEGETARIANA (V)

Puff pastry calzone filled with a vegetarian Christmas dinner,
topped with a delicious gravy

TACCHINO TRADIZIONALE

Traditional roast turkey served with roast potatoes, honey glazed parsnips & carrots, chestnut sprouts,
braised red cabbage, sage & onion stuffing & pigs in blankets finished in a rich gravy

LAMB BABO NATALE

Slow-braised lamb shank in a Mediterranean red wine & herb sauce, served on
buttery mashed potatoes with broccoli, honey roasted parsnips & carrots,
finished with a rich lamb gravy

SALMONE E CAPELANTE

Fresh Salmon fillet pan fried with scallops, served on a bed of mash,
finished in a saffron & brandy infused sauce

BEEF WELLINGTON

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

DESSERTS

Traditional Christmas pudding, Homemade tiramisu
Italian profiteroles, Panettone bread & butter pudding