

CHRISTMAS MENU 2017

SERVED FROM 1st – 23rd DECEMBER



2 Courses £12.95

ZUPPA di GIORNO

Soup of the day served with crusty bread

IL PROSCIUTTO E MOZZARELLA

San Daniele ham and mozzarella with olive oil & basil

COCKTAIL di GAMBERETTI

Prawn cocktail in Marie sauce

CALAMARI FRITTI

Squid rings in light batter served with garlic mayo sauce

LE MELANZANE ALLA PARMIGIANA (V)

Layers of aubergines with tomato sauce, Parmesan, mozzarella and fresh basil

MAIN

TURKEY & TRIMMINGS

Slices of bronzed turkey breast with sage stuffing, sausage wrapped in pancetta served with roast potatoes, vegetables & finished with lashings of gravy.

SPAGHETTI POLPETTE

Italian meatballs topped with mozzarella in a Napoli sauce

PETTO di POLLO con FUNGHI di BOSCO

Breast of chicken with wild mushrooms, truffle and cream served with rosemary tossed sautéed potatoes

PAPPARDELLE PORRO (V)

Pappardelle pasta tossed with leeks, garlic, onions & tarragon in a creamy white wine sauce

POLLO VALDOSTANA

Chicken breast topped with ham and mozzarella in a light tomato sauce

2 Courses £17.95

CARPACCIO DI BARBABIETOLE CON MOZZARELLA DI BUFALA, ARANCE E MENTA (V)

Slices of beetroot topped with buffalo mozzarella with orange & mint

CROSTINI MISTI

Mortadella, pancetta coppata, a selection of Sicilian cheeses, kalamata & nocellara olives, Sicilian caponata & grissini

GAMBERONI PICCANTE

Succulent king prawns cooked with chilli and garlic sprinkled with parsley

BIANCHETTI FRITTI

Delicate fried white bait sprinkled with parsley served with mayo

MAIN

DUO ROAST CARNE & TRIMMINGS

Slices of roast Sirloin beef & bronzed turkey breast with sage stuffing, sausage wrapped in pancetta served with roast potatoes, seasonal vegetables & finished with lashings of gravy.

TAGLIATA Di ROCULA

Finest British beef sirloin cooked and sliced, on a bed of rocket, cherry tomatoes, Parmesan shaves, balsamic glaze

SALTINBOCCA ALLA ROMANA

Chicken escallops with parma ham and sage in marsala wine sauce & herb tossed sautéed potatoes

FILLET EGLEFINO AL ASPARAGI

Oven baked seabass fillet in a lemon & white wine sauce served on a bed of spinach & herb tossed sautéed potatoes

PORCHETTA

Slow roasted pork belly rolled & stuffed with rosemary, garlic, breadcrumbs, sundried tomatoes & mozzarella served with roast vegetables & Chianti red wine sauce

DESSERT +£3.95

CHRISTMAS PUDDING

With brandy sauce

CHOCOLATE FUDGE

Served with lashings of vanilla custard

IL TIRAMISU'

Layers of savoiardi biscuits soaked in espresso coffee and mascarpone cream, dusted with chocolate

LA PANNA COTTA

Creamy Italian pudding with a choice of topping: salted caramel, strawberry or raspberry coulis

AFFOGATO (N)

Vanilla or Honey ice cream with coffee served with nuts topping

FESTIVE CHRISTMAS MENU



25th DECEMBER 2017

5 Courses £59.95

Il Prosciutto e Buffalo

San Daniele ham and buffalo mozzarella with olive oil & basil

Lobster Ravioli Parcels

with crab sauce

Smoked Salmon and Prawn Cocktail

herb crème fraîche

Tortinio di Melanzana (V)

Layers of aubergines with tomato sauce, Parmesan, mozzarella and fresh basil

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Zuppa Lobster Bisque

or

Zuppa Broccoli & Stilton (V)

Served with crusty bread

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Slow cooked Breast of Turkey and Roast Topside Beef

served with pigs in blankets roasted chateau potatoes, sage stuffing finished with lashings of gravy.

Seabass Fillet with Mushroom Risotto

Roasted Baby Carrots and Seasonal Vegetables

Gamberoni al cognac

King Prawns flambéed in garlic and brandy sauce

Crepes ai Funghi (V)

Stuffed pancakes with wild mushrooms

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Christmas Pudding

With brandy sauce

Profiteroles Bianco

Cream filled white chocolate profiteroles 7

Cantuccini con vin Santo

cantuccini (twice cooked biscuits) with vin santo is one of the most famous and most delicious desserts from Tuscany

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Tea, Coffee and Festive Petit Fours



Children under 12 - £35.95

£10 non refundable deposit