



CHRISTMAS DINNER  
PARTY MENU

2 COURSES - £34.95  
3 COURSES - £38.95

S T A R T E R S

*Avocado e Gamberi - Baby prawns on a bed of lettuce and avocado, topped in a homemade Marie Rose sauce*

*Burrata - Traditional Italian burrata on a bed of aubergine and egg salad, dressed with Hollandaise sauce*

*Polpette - Homemade beef meatballs in a nduja sauce arrabiata sauce, served on a bed of butternut squash and topped with crispy pancetta*

*Gambas e Chorizo - Pan fried king prawns cooked with chorizo, green beans and tomato sauce, served with toasted bread*

*Formaggio Fritto - Deep fried breaded goats cheese on a bed of poached pear, topped with caramelised onions and rocket*

M A I N S

*Tacchino - Traditional Roast Turkey and gravy served with goose fat roast potatoes, and all the trimmings*

*Risotto Isabella - Italian Arborio rice cooked in a creamy sauce with monkfish, green beans, chorizo and spinach*

*Osso Buco - Traditional Lombardy slow cooked Osso Buco, served with sweet potato mash, green beans and topped with a rich homemade gravy*

*Pollo Crema - Pan fried chicken breast in a creamy mushroom and sundried tomato sauce served with saute potatoes and green beans*

*Branzino - Pan fried seabass in a tomato and king prawn sauce, served with saute potatoes and green beans*

D E S S E R T S



*Christmas Pudding - Served with brandy sauce*

*Tiramisu*

*Banoffee Pie*

*Apple Crumble - Served with vanilla ice cream*

*Raspberry Cheesecake*

*Christmas Crackers included for every person dining with this menu*

*A £5.00 per-person non-refundable deposit is required at the time of booking to secure your table*

*Preorders are required a week in advance of your booking. Please note once we have received your preorder you are liable to pay the full amount regardless of whether fewer people show up on the day, as the ingredients and staff will already have been paid for.*

*A 10% Service Charge is added to tables of 5 or more*

*This menu is available for evening Christmas party bookings.*