

CHRISTMAS PARTY MENU

2 COURSES - £31.95

3 COURSES - £35.95

STARTERS

Zuppa di Natale - Homemade creamy Lentil soup served with homemade toasted bread (GF)(V)

Formaggio Brie - French Brie breaded in Panko breadcrumbs, served with a homemade forest fruit compote (V)

Arancini - Deep fried, breaded Italian rice balls stuffed with Pulled Pork, on a bed of homemade Bramley Apple Sauce and topped with rocket leaves

Funghi - Pan fried Wild Mushrooms in a onion, garlic butter and white wine sauce, served on homemade toasted bread (GF)(V)

Pate di Anatra - Homemade Duck Liver Pate served with an apricot chutney, cranberry sauce and homemade toasted bread (GF)

MAINS

Tacchino - Traditional Roast Turkey and gravy served goose fat roast potatoes, and all the trimmings (GF)

Tagliata di Manzo - Grilled Sirloin Steak cooked to your liking, topped with rocket leaves and shavings of parmesan and served with chunky chips (GF)

Maiale al Marsala - Pork Escalopes in a decadent creamy Marsala wine and wild mushroom sauce, served with saute potatoes and green beans (GF)

Coda di Rospa - Oven baked Fillet of Cod on a bed of creamy Arborio risotto cooked with leeks, green peas and in a white wine sauce (GF)

Penne Verdure - Tube pasta cooked with grilled vegetables in a garlic butter and white wine sauce, topped with crumbled fresh goats cheese

DESSERTS

Christmas Pudding - Served with brandy sauce (V)

Bread and Butter Pudding - Served with custard (V)

Sticky Toffee Pudding - Served with vanilla ice cream (V)

Traditional Tiramisu - Served with vanilla ice cream (V)

Chocolate Caramel Tart - Served with Vegan Vanilla Ice Cream (GF)(Vegan)

*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. The whole party must dine with the same menu.*

*A 10% Service Charge is added to tables of 5 or more
(GF) - Gluten Free upon request (V) - Vegetarian*