

Christmas Day Menu

Three Courses - £99.95 Per Person

STARTER COURSE

Zuppa di Pesce

Homemade creamy mixed seafood soup topped with garlic, oregano and tabasco croutons, served with ciabatta topped with olive oil and flaky sea salt

Formaggio Fritto

Fried Slices of Camembert cheese coated in a mixture of panko breadcrumbs and crushed walnut and pistachios, served alongside a fig marmalade (V)

Capesante

Pan fried Scottish Scallops served on a bed of pea and carrot puree, topped with crushed streaky bacon (GF)

Salmone Riletto

Poached salmon and smoked salmon with homemade lemon and wholegrain mayonnaise, served with grilled ciabatta bread

Carpaccio

Sliced cured beef tenderloin topped with rocket, confit cherry tomatoes, shaved parmesan and a drizzle of olive oil, served with toasted ciabatta bread

MAIN COURSE

Tacchino Arrosto

Traditional Sage and Onion Stuffed Roast Turkey and homemade gravy served with goose fat roast potatoes, and all the traditional trimmings (GF)

Lobster Thermidor

Oven Baked Whole Lobster in a traditional Thermidor sauce, served with chunky chips and mixed salad

Agnello Mediterraneo

Slow Cooked Neck Fillet of Lamb on a bed of lentils cooked with carrots, celery, garlic and onion, and served with a mint yogurt

Filetto Rossini

Grilled Fillet of Beef on a bed of crositni bread, topped with chicken liver pate and served in a red wine jus, served with saute potatoes and seasonal vegetables (GF)

Mousakka Vegetariana

Homemade Greek Mousakka with layers of chopped mixed vegetables, bechamel, tomato and potatoes (GF)(V)

DESSERT COURSE

Sticky Toffee Pudding - Served with Salted Caramel Ice Cream

Panettone Bread and Butter Pudding - Served with Custard

Apple Crumble - Served with custard

Christmas Pudding - Served with brandy sauce

Ice Cream and Sorbet - 3 scoops, choice of Vanilla, Chocolate, Strawberry, Cookies and Cream, Salted Caramel Ice Cream or Lemon, Strawberry, Passionfruit Sorbet

A £10.00 per-person non-refundable deposit is required at the time of booking to secure your table

Preorders are required by the 11th of December

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

(GF) - Gluten free upon request (V) - Vegetarian

KIDS CHRISTMAS DAY MENU

£65.00 PER CHILD

STARTERS

Garlic Bread

Homemade pizza base topped with garlic butter

Garlic Bread with Mozzarella

Homemade pizza base topped with melted mozzarella and garlic butter

Garlic Dough Balls

Homemade dough balls served with garlic butter and cucumber slices

MAINS

Tacchino Arrosto

Traditional Roast Turkey served with homemade gravy, goose fat roast potatoes, and all the traditional trimmings

Pollo Milanese

Breaded deep fried chicken breast, served with linguine in tomato sauce

Linguine Bolognese

Linguine pasta cooked with homemade beef ragu

Linguine Carbonara

Linguine pasta cooked with egg, parmesan, cream and pancetta

Risotto ai Porcini

Slow cooked arborio rice cooked with porcini mushrooms and baby peas, garnished with parmesan flakes

DESSERTS

Sticky Toffee Pudding - Served with Salted Caramel Ice Cream

Panettone Bread and Butter Pudding - Served with Custard

Apple and Rhubarb Crumble - Served with custard

Christmas Pudding - Served with custard

Ice Cream and Sobet - 3 scoops, choice of Vanilla, Chocolate, Strawberry, Cookies and Cream, Salted Caramel Ice Cream or Lemon, Strawberry, Passionfruit Sorbet

Christmas Crackers included for every person dining with this menu
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