

CHRISTMAS PARTY 2026 MENU

2 COURSES- £32.95

3 COURSES - £36.95

STARTERS

Zuppa di Natale - Homemade creamy cauliflower and cheddar soup topped with crispy crumbled bacon and served with homemade toasted bread (GF)(V)

Formaggio di Capra - French Goats Cheese breaded in Panko breadcrumbs, served with a homemade cranberry sauce (V)

Triglia - Pan Fried Red Mullet in a garlic, caper, cherry tomato and buttery white wine sauce, served with a potato croquette

Pate di Anatra - Duck Liver and Orange Pate served with an onion chutney and homemade toasted bread (GF)

Arancini - Homemade Arborio rice balls stuffed with turkey, brie and cranberry, served with a red wine sauce

MAINS

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

Pollo Ripieno - Fillet of Chicken Breast stuffed with peppers and stilton cheese in a creamy mushroom and mustard sauce, served with saute potatoes and seasonal vegetables

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

Salmonc Tuscano - Oven Roasted Fillet of Salmon in a decadent creamy sauce with sundried tomatoes, capers and spinach, served on a bed of wholegrain mustard infused mashed potatoes and seasonal vegetables

Melanzane Parmigiana - Oven Baked Layers of thinly sliced Aubergine, tomato sauce, bechamel, mozzarella and parmesan, served with saute potatoes (V)

DESSERTS

Christmas Pudding - Served with brandy sauce (V)

Brioche Bread and Butter Pudding - Served with custard (V)

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

Traditional Tiramisu

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

*T&Cs: Christmas Crackers included for every person dining with this menu
A £10.00 per-person non-refundable deposit is required at the time of booking to secure your table, the deposit is taken off of your final bill*

Please note: If we are given less than 72 hours notice of fewer people attending, £10.00 per person will be retained to cover the costs associated

Preorders are required a week in advance of your booking

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