

CHRISTMAS PARTY MENU

ZUPPA DEL GIORNO (V)

Fresh homemade Minestrone Soup served with basket of bread.

BRUSCHETTA (V)

Toasted homemade bread, topped fresh tomato, onions, basil and olive oil.

INSALATA CAPRESE(V)(G)

Slices of buffalo mozzarella and tomato, fresh basil, dressed with olive oil and balsamic glaze.

TORTA DI PESCE SALMONE

Salmon fishcakes deep-fried and served with capers, olives in Arabiata sauce.

FUNGI RIPIENI

Mushroom filled with breadcrumbs, mozzarella cheese, bacon and red onion. Served with rocket salad.

POLLO CON CHORIZO

Pan fried chicken breast, topped with chorizo and parmesan cheese, served with tomato sauce.

POLLO ASPARAGUS

Supreme chicken breast filled with asparagus and spinach, pan fried, served with blue cheese sauce and fondant potato.

TAGLIATELLE CON SALMONE

Salmon fillet, served on a bed of tagliatelle, cooked with cherry tomatoes, garlic and a white wine butter sauce.

STINCO DI AGNELLO (LAMB SHANK)(G)

Slow cooked Lamb shank with rosemary and shallots in a red wine jus. Served with seasonal vegetables.

ARROST DI TACCHINO(G)

Prime roast Turkey served with turkey gravy, chipolata sausage, seasonal vegetables and roasted potatoes.

PIZZA FUNGI & DOLCELATTE CON SPINACHI (V)

Pizza with cheese, tomato, spinach, blue cheese and mushrooms.

RISOTTO ALLA VERDURE(V)(G)

Risotto cooked with char-grilled Mediterranean vegetables in a Napoli sauce and a touch of chilli, topped with fresh rocket.

LEMON POSSET

A classic dessert consisting of a zesty lemon flavoured cream base served with shortbread

PUDDING DI NATALE

Christmas pudding served with Brandy sauce.

CROSTATA AL CIOCCOLATO

Chocolate tart served with scoop of vanilla ice cream

TIRAMISU

Biscuit soaked in Italian coffee with creamy mascarpone mousse and a splash of Tia Maria, topped with cocoa dusting.

£23.95

