

Christmas Day Lunch

3 courses @ £94.95pp (deposit req on booking & a pre order on the menu)

STARTERS

ZUPPA DELLA CASA (v)

Choice of parsnip & potato or
roasted red pepper & tomato soup served with ciabatta bread

ROSETTA DI SALMONE

Rosettes of smoked salmon filled with baby prawns & crab meat served on
a bed of lettuce topped with marie rose sauce

MAIALE CAMELLA

belly pork rolled & roasted with honey glazed apple & sweet Madeira sauce

FUNGHI AL FORNO (v)

Mushrooms oven baked in a creamy garlic sauce topped
with parmesan cheese & served with toasted bread

CAPELANTE

Fresh scallops served on a bed of parsnip & potato purée
topped with crispy bacon bits

MAIN COURSES

MEZZALUNE VEGETARIANA (V)

Puff pastry calzone filled with a vegetarian Christmas dinner,
topped with a delicious gravy

TACCHINO TRADIZIONALE

Traditional roast turkey with all the trimmings

LAMB BABO NATALE

Shank of lamb slow roasted with vegetables in a delicious red
wine sauce red wine, & served on a bed of mash

SPIGOLA

Two fresh fillets of seabass pan fried with baby prawns & finished in a lobster sauce

BEEF WELLINGTON

fillet steak coated with duxelles & Parma ham wrapped in
puff pastry & oven baked & served with a red wine sauce

DESSERTS

Traditional Christmas pudding,
Homemade tiramisu
Italian profiteroles,
Homemade Caramel pannacotta,