

Christmas Party Menu

CREAMY BUTTERNUT SQUASH SOUP (v)

pumpkin & sage agnolotti

PROSCUITTO & MOZZARELLA DI BUFALA (g)

Parma ham with dressed buffalo mozzarella, sun blushed tomatoes

TUSCAN PÂTÉ CROSTINI

with balsamic reduction, Italian fig chutney and toasted Tuscan bread

GAMBERONI DIAVOLA

sautéed prawns with chilli and garlic, deglazed with white wine

WILD MUSHROOM BRUSCHETTA (ve)

pan-fried wild mushrooms with garlic and parsley

served on toasted Tuscan bread

FESTIVE TURKEY SALTIMBOCCA

Turkey breast with sage & Prosciutto, chestnut stuffing, chipolata wrapped pancetta, Italian gravy

RACK OF LAMB

basil & parsley herb crust, red wine and rosemary jus

RIBEYE STEAK 225G (g)

with hand cut chips & peppercorn sauce

SUPRÊME OF SALMON (g)

with lobster and shellfish sauce

ALL MAINS SERVED WITH GARLIC ROAST POTATOES AND SEASONAL VEGETABLES FOR THE TABLE TO SHARE

PROFITEROLES (n)

pistachio ice cream and chocolate sauce

CLASSIC TIRAMISU

ICE CREAM SELECTION (g)

PANETTONE BREAD & BUTTER PUDDING

with white chocolate custard

MONDAY - SATURDAY

Lunch 12pm - 3pm

£24.95

Dinner 3pm - 10.30pm

£29.95

For Parties of 8 or more a discretionary gratuity of 10% will be added to your bill, Thank you.

Vegetarian & Vegan Christmas Menu

STARTERS

BUTTERNUT SQUASH SOUP (v) (ve)

pumpkin & sage agnolotti

WILD MUSHROOM BRUSCHETTA (ve) (v)

pan-fried wild mushrooms with garlic and parsley
served on toasted Tuscan bread

MAIN COURSE

PIZZA MARINARA (ve) (v)

tomato, wild oregano, garlic, olives, basil & e.v olive oil

PENNE ARRABBIATA (ve) (v)

Arrabiatta meaning angry - spicy pasta from Lazio
with chilli peppers, garlic, and ripe tomatoes

SPAGHETTI AL POMODORO (ve) (v)

our 4 hour tomato sauce, tossed with spaghetti and
finished with torn basil and e.v olive oil

ALL SERVED WITH GARLIC ROAST POTATOES
AND SEASONAL VEGETABLES

DESSERT

SELECTION OF SORBETS & FRESH BERRIES (ve) (v)