

CHRISTMAS MENU

ANTIPASTI

BRUSCHETTA - toasted bread w roasted cherry tomatoes,balsamic,oregano,goats cheese

CAPESANTE-pan-fried scallops,cauliflour puree,crispy pancetta,garlic butter

FEGATINI-chicken livers,sage,onions,red wine,balsamic,toasted bread

CAPRINO-breadcrumbed goats cheese,roasted beetroot,caramelised onions on leaves

MAINS

TURKEY-breast with parma ham,apricot; parsnips,carrots,potatoes;red wine gravy

SEABASS-fillet with roasted fennel,lemon & white wine sauce;mangetout,mash

SIRLOIN STEAK-gorgonzola & mushroom sauce,tenderstem broccoli & chips

RISOTTO-mixed mediterranean vegetables,garlic,chilli,wine,touch of tomato

LINGUINE-prawns,mussels,calamari,fresh tomato & sauce,garlic,chilli,white wine & rocket

DOLCI

TIRAMISU-traditional homemade tiramisu

PANETTONE-Limoncello panettone slice with ice cream

PANNACOTTA-vanilla with mixed summer fruits & crushed amaretti biscuits

TWO COURSES £26.50

THREE COURSES £31.50

BUON NATALE