



Christmas Day

3 Courses for £69.95 / Children under 12 - £34.95

STARTERS

Pate IL Padrino

Homemade chicken liver pate finished with marsala wine and brandy. Served with fresh bread, butter and cranberry compote.

Arancini Diavola

Arancini rice balls with Nduja and red onion served with Neapolitan Sauce

Fungi Dolcelatte

Sauteed mushrooms cooked with white wine dolce latte cheese and cream served with fresh bread.

Soup

Homemade Minestrone soup, served with fresh bread.

Cocktail di Gamberoni

A classic starter made of cooked prawns, in a creamy, pink Marie Rose sauce, served over a bed of lettuce.

Served with a slice of lemon and fresh bread.

Trio di Briuschetta

Three slices of Homemade Tuscan bread each topped with the following:

Roasted Pepper / Tomato / Goats Cheese.

MAINS

Choose from one of the following :

Roast Turkey

Roast Beef

Roast Pork

Seabass Fillet

All served with :

Seasonal Vegetables, Pigs in Blankets, Stuffing, Cranberry Sauce, Yorkshire Puddings and Gravy.

DESSERT

Christmas Pudding served with Brandy Sauce.

Chocolate Profiteroles

Lotus Biscotti Cheesecake served with ice cream,

Chocolate Fudge Cake served with cream or ice cream.



PLEASE ADVISE YOUR SERVER OF ANY ALLERGENS OR DIETARY REQUESTS