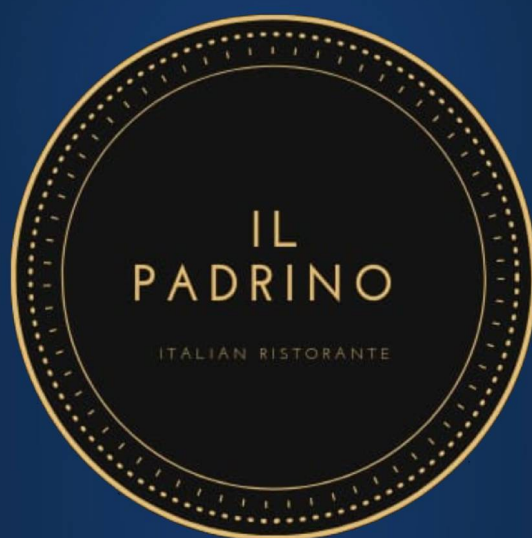




CHRISTMAS MENU 2026



CHRISTMAS EVE

2 COURSES £38.95

STARTERS

Pate IL Padrino

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

Cozze

Fresh mussels cooked in a garlic white wine cream sauce, served with fresh bread.

Gamberoni Alla Diavola

King Prawns cooked with garlic, chilli, red onion, cherry tomatoes and white wine in a butter sauce. Served with fresh bread.

Arancini Diavola

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

Fungi Dolcelatte

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

Calamari Fritti

Deep fried squid rings served on top of rocket salad with a side of garlic mayonnaise and a lemon wedge.

Costolette Di Maiale

Succulent fall off the bone pork finger ribs cooked in a fruity, sticky barbeque sauce.





MAIN COURSES

Ravioli Spinachi

Ravioli filled with spinach and ricotta cooked with sun dried tomatoes, peppers, white onion and spinach in a light butter tomato sauce, topped with burrata.

Filletto

30 day aged prime Blackgate beef fillet cooked to your liking.
Served with seasonal vegetables or chips.

Filletto Rossini

30 day aged prime Blackgate beef fillet cooked to your liking, topped with homemade pate served on a crouton with a port wine demi glace sauce.

Ravioli Aragosta

Lobster ravioli cooked with onion, peppers, cherry tomatoes and baby prawn in a creamy garlic tomato sauce.

Pollo Principessa

Chicken breast rolled and stuffed with asparagus spears, wrapped in

Parma Ham

and served in a pancetta, asparagus, onion and white wine cream sauce.

Served with a choice of mixed seasonal vegetables or chips.

Stincotto Di Agnello

Slow roasted lamb shank in our homemade sauce served on a bed of creamy mashed potatoes and vegetables.

Mari Monti

Linguine cooked with King Prawns, strips of fillet steak, garlic, sundried tomatoes, cooked in a homemade Napoli sauce finished with a touch of cream.

Rigatoni Il Padrino

Rigatoni pasta cooked with fillet steak flamed in brandy, onion, mushrooms, dolcelatte cheese and a creamy tomato sauce.





CHRISTMAS MENU

3 COURSES FOR £74.95 / 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 NAPOLEAN SAUCE

FUNGI DOLCELATTE

SAUTEED MUSHROOMS COOKED WITH WHITE WINE DOLCE LATTE CHEESE AND CREAM
SERVED WITH FRESH BREAD.

SOUP

HOMEMADE MINISTRONE 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.

MAIN COURSES

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.

DESSERTS

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 DIETRY REQUESTS

Menu
2 Courses
£29.95

starter

Funghi Dolce latte

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

Gamberoni Alla Diavola

King Prawns cooked with garlic, chilli, red onion, cherry tomatoes and white wine in a butter sauce served with fresh bread

Calamari Fritti

Deep fried squid rings served on top of rocket salad with a side of garlic mayo and a lemon wedge

Melanzane Alla Parmigiana V

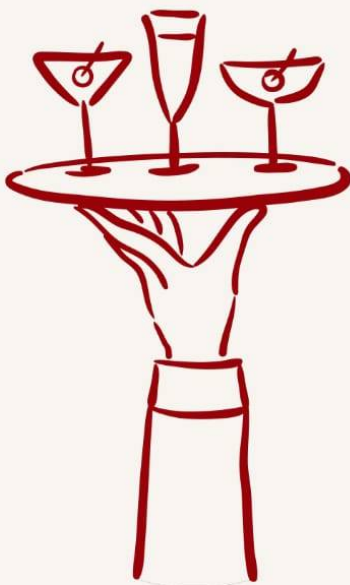
Layers of grilled aubergine, topped with mozzarella cheese and parmesan, baked in the oven with a homemade rich tomato sauce

Insalata Caprese

Slices of fresh tomatoes with fresh burrata cheese, basil, balsamic and olive oil
(Add Parma ham for an extra £3.50)

Polpette

Homemade beef and pancetta meatballs in a tomato sauce topped with mozzarella and parmesan cheese, served with slices of fresh bread



Mering

Filletto (additional £7)

30 day aged prime Blackgate beef fillet cooked to your liking.
Served with a choice of vegetables, chips or salad.

Branzino Limone (additional £4)

Pan fried sea bass fillets served in a lemon butter sauce with
mixed seasonal vegetables

Pollo Stroganoff

Strips of chicken breast cooked with mushrooms and onions in
a creamy paprika sauce, served with mushroom arborio rice.

Rigatoni Padrino

Rigatoni pasta cooked with fillet steak flamed in brandy, onion,
mushrooms, dolce latte cheese and a creamy tomato sauce.

Pollo Principessa (additional £4)

Chicken breast rolled and stuffed with asparagus spears
wrapped in Parma Ham served in a pancetta, asparagus,
onion and white wine cream sauce with a choice of mixed
seasonal vegetables or chips.

Linguine Con Gamberoni

Linguine pasta cooked with Large King prawns, courgette,
cherry tomato's fresh chilli and garlic, in a white wine cream
sauce.

Ravioli Spanchi

Ravioli filled with spinach and ricotta cooked with sun dried
tomatoes, peppers, white onion and spinach in a light butter
tomato sauce.

