

NEW YEAR'S EVE MENU

(SERVED FROM 8PM)

GLASS OF PROSECCO ON ARRIVAL
SELECTION OF BRUSHETTA

ANTIPASTI

RISOTTO MARINARA

Black ink Risotto Cooked with Scallops, Calamari, Mussels
& Topped with a Roasted King Prawn

SPIEDINI DI AGNELLO

Fillet of Lamb Skewer Marinated in Garlic, Rosemary
& Mint Served on a Walnut Salad

DUO CARPACCIO

Fillet of Beef & Tuna Carpaccio Topped with Rocket & Sundried Tomatoes

CROSTATA (V)

Oven Baked Tartlet Filled with Goats Cheese, Asparagus
& Mushrooms on a White Wine Cream Sauce



SECONDI

ANATRA DI ORANCIA

Roasted Duck Breast on A Rich Grand Marnier Orange Sauce Topped with Crispy Parma ham
Accompanied with a Sweet Potato & Chilli Rostie

BISTECCA CON L'OSSO

16oz T-bone Steak Served with a Jack Daniels Honey Mustard Glaze

TAGLIATELLE DI AGNELLO

Tagliatelle Cooked in a Rich Tomato, Garlic, Chilli & Fillet of Lamb Sauce

CODA DI ROSPO

Pan Seared Monkfish Darns Served on a Honey Mustard & Chilli Glaze
Topped with a Medley of Sautéed Vegetable Crisps & Asparagus

PORTOBELLO FUNGHI (V)

Oven Baked Portobello Mushroom Wellington Filled with Walnuts, Sundried Tomatoes
& Buffalo Mozzarella on a White Wine Cream Sauce



DOLCE

TIRAMISU

WHITE CHOCOLATE PROFITEROLES

ICE CREAM SELECTION

OR COFFEE



OPTIONAL 10% SERVICE CHARGE WILL BE ADDED



CHRISTMAS &
NEW YEAR

2018

CHRISTMAS LUNCH

ANTIPASTO

ZUPPA DEL GIORNO (V)

Soup of the day

TORTE DI PESCE

Smoked Haddock & Salmon Fish Cakes

SPIEDINI DI POLLO

Marinated Skewered Fillet of Chicken Breast in Garlic, Rosemary & Olive Oil Accompanied with a Sweet Chilli Dip

MOZZARELLA DEL NEVE

Deep Fried Bread Crumbed Mozzarella Served with a Garlic Aglio



SECONDI

TACCHINO ALL'ITALIANA

Traditional Roasted Turkey Breast with Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion Stuffing topped with a Masala Chianti Jus

PIZZA DI NATALE

Pizza topped with Spicy Italian Nudja Sausage, Mushrooms, Chilli & Garlic

SALMONE ARROSTO

Oven Baked Salmon Fillet Accompanied with a Rich White Wine, Cream & Dill Sauce Topped with Fresh Cranberries

TAGLIATELLE PORCINI E ZUCCHINI (V)

Tagliatelle Ribbons tossed in Porcini Mushroom & Courgette Sauce



DOLCE

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AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED FOR PARTIES 8 OR MORE

CHRISTMAS DINNER

ANTIPASTI

BRUSHETTA E SALMONE

Herb Encrusted Ciabatta Topped With Smoked Salmon & Crème Fraise

COSTOLETTE

Slow Roasted Ribs Marinated in our signature BBQ Sauce

PATE PORTO

Chicken Liver Pate Infused with Port & Brandy Accompanied with a Red Berry Compote Served with Toasted Ciabatta

SPIEDINI VEGETALI (V)

Skewered Rustic Vegetables Marinated in Olive oil & Garlic Accompanied on a Toasted Walnut Salad



SECONDI

TACCHINO ALL'ITALIANA

Traditional Roasted Turkey Breast with Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion Stuffing topped with a Marsala Chianti Jus

INVOLTINI DI POLLO CON SPINACHI

Chicken Breast Rolled with Fontina & Spinach then Wrapped with Parma Ham Topped with a Creamy White Wine Sauce

AGNELLO

A Duo of Succulent Minted Lamb Chops Cooked to your Liking Served on a Traditional Italian Cannellini Bean Stew

SALMONE

Grilled Salmon Supreme on Spiced Sautéed Spinach Topped with a Delicate Cream, White Wine & Parsley Sauce

MELENZANE (V)

Layered Aubergine, Mozzarella, & Tomato Baked in the Classic Italian Style



DOLCE

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WHITE CHOCOLATE PROFITEROLES

ICE CREAM SELECTION

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CHRISTMAS DAY

PRIMA

ZUPPA DI NATALE (V)

OR

POACHED PEAR & MELON TOPPED WITH A RED BERRY COULIS



ANTIPASTI

BRODETTO MARINARA

Mix Seafood of Clams, King Prawns, Calamari & Mussels in a Tomato Broth with a hint of Chilli Served with Garlic Rubbed Ciabatta

MAIALE

Roasted Crispy Skin Pork Belly on an Apple Compote

ANTIPASTO ITALIANO

Mixed Italian Hor-dourves & Meats

GNOCCHI E ZUCCHINI (V)

Deep Fried Gnocchi topped with Sautéed Courgettes & Buffalo Mozzarella



SECONDI

TACCHINO ALL'ITALIANA

Traditional Roasted Turkey Breast with Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion

FILETTO

8oz Prime Fillet Steak on a Barolo Berry Jus topped with Pate & a Short Crust Pastry Crown

AGNELLO

Rack of Lamb in a Mint & Rosemary Jus Accompanied with a Creamy Pesto Mash Topped with Parsnip Crisps

BRANZINO

Rolled Seabass Fillets Filled with Marinated Greenland Prawns on a Zaffron & Caviar Sauce topped with Asparagus Spears

TRIO DI PASTA (V)

A Selection of 3 Types of Vegetarian Dishes – Gnocchi tossed with peppers in a Rich Tomato Sauce – Risotto in a Creamy Porcini Sauce – Tagliatelle Cooked with Extra Virgin Olive oil, Garlic & a Medley of Vegetables



DOLCE

CHOICE OF DESSERTS & COFFEE



Children under twelve years **£27.50**
OPTIONAL 10% SERVICE CHARGE WILL BE ADDED