



Christmas Menu

STARTERS

1. Gravalax parcel
Filled with hot salmon paté severed with rocket and cucumber salad.
2. Porchetta
Slow roasted belly pork filled with herbs and spices, pancetta, garlic topped with chorizo honey and balsamic vinegar dressing.
3. Granchio gratinato
Spiced crab served hot topped with Gruyère cheese with toasted brioche.
4. Rotolo
Rolled Pasta filed with ricotta cheese, cep mushrooms, squash and spinach; served with a mix mushroom saute in garlic and cream.
5. Prosciutto fichi e caprino
Puff pastry case filled with red onion chutney, figs, topped goat cheese and parma ham.
6. Zuppa della casa
Winter vegetable soup with cavolo nero and butternut squash.
7. Prawns, Mussells, Langoustine.
In shellfish sauce, garlic, chilli served with toasted bread.

MAIN COURSES

1. Pollo in crosta
Breast of chicken with parma ham, taleggio cheese and chicken stuffing pate wrapped in filo pastry and marsala wine sauce.
2. Bistecca dolcelatte (+£2 supplement)
Medium rare cooked scotch sirloin steak with red wine sauce, topped with dolcelatte cheese.

3. Duetto del cacciatore

A duet of pheasant and duck breast with Marsala wine, orange and chestnut sauce.

4. Spigola

Whole roasted Sea Bass with fennel, spinach, vermouth and lemon sauce.

5. Agnello Ripieno

Roast Saddle of Lamb filled with mixed Herbs, apricots, port wine sauce.

*** All served with vegetables and potatoes of the day. ***

6. Risotto

Mixed mushrooms risotto.

7. Ravioli con Zucca

Filled with pumpkin with artichoke double baked soufflé

DESSERTS

1. Chocolate Truffle Cake with salted caramel.
2. Coffee and Sambucca Brulee.
3. Panna Cotta with poached pears.
4. Lemon and mango sorbet.
5. Amaretto semifreddo with chocolate sauce.
6. Raspberry cheesecake
7. Tiramisu with Bayles

£20.95 FOR 2 COURSES

£25.95 FOR 3 COURSES

A service charge of 10% applies to parties of 8 or more.

