



Christmas Menu

STARTERS

1. Duetto di pesce
Smoked Haddock paté served with gravalax, rocket and cucumber salad.
2. Insalata d`Anatra(Crispy Duck salad)with honey,soy,balsamic vinegar dressing.
3. Granchio gratinato
Spiced crab served hot topped with two cheese and toasted brioche.
4. Funghi Ripieni
Stuffed Portobello Mushrooms with spinach, sun dried tomatoes and mix mushrooms pancake topped with gorgonzola cheese.
5. Prosciutto fichi e caprino
Puff pastry case filled with red onion chutney, aubergines, figs, topped goat cheese and Parma ham.
6. Zuppetta di Pesce
Prawns , mussels, squid in a shellfish and chilli sauce .

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. Sea Bass with leek, tenderstem broccoli, with baby tomatoes, red chilli, brown shrimps ,butter and lemon sauce.

5. Agnello Ripieno

Loin of lamb noisette filled with mixed Herbs, apricots, mint and port wine sauce.

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

6. Ravioli con Zucca

Butternut squash ravioli with mushrooms tortino.

DESSERTS

1. Chocolate Truffle Cake with vanilla ice cream.
2. Panna Cotta with poached pears.
3. Lemon and mango sorbet.
4. Amaretto semifreddo with chocolate sauce.
5. Raspberry cheesecake
6. Tiramisu

£20.95 FOR 2 COURSES

£25.95 FOR 3 COURSES

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

