

Christmas Day Menu £62.50

Children under the age of 12 £29.95

(Non-refundable deposit required of £20.00 per person Children £10.00)

Starters

Zuppa Di Carote e Zucca

Cream of carrot and butternut squash soup with garlic, herb and tallegio crouton

Insalata Di Granchio E Avocado

Crab, prawn, crayfish and avocado tian bound with crème fraiche, tomato, dill, lemon juice and zest with a hint of chilli. Fished with watercress dressed in a delicate honey mustard dressing

Carpaccio Di Natale

Dry cured fillet of beef bresaola with mini wild mushroom arancini and whipped ricotta cheese.
Finished with cracked black pepper and truffle oil

Bruschetta D'Inverno

Toasted home baked bread topped with mulled wine poached pear, toasted walnuts and dolcelatte finished with an orange honey reduction

Mains

Tacchino Arrosto

Toast traditional turkey with all the trimmings

Porchetta

14 hour slow roasted pork belly with pesto scented crushed new potatoes and festive spiced braised red cabbage

Ipoglosso in Crosta

Garlic and parmesan crusted halibut steak and asparagus with a lemon cream sauce

Risotto Mascarpone

Fresh pea risotto with mascarpone and fresh mint topped with roasted vine tomatoes

All served a selection of freshly steamed and buttered vegetables and goose fat roasted potatoes

Desserts

Selection of farmhouse and continental cheese and biscuits

Traditional steamed Christmas pudding and brandy sauce

Profiteroles Bianco

A selection of ice-cream

Followed by freshly brewed Italian filter coffee or tea

Christmas Party Menu

1st December till 23rd

£26.95 Per Person

Non refundable deposit required of £10.00

Starters

Zuppa

Rustic winter vegetable and three bean beef broth served with focaccia and basil butter

Finocchio Fritto (V)

Deep fried fennel with roasted lemon and paprika houmous

Pate di Pollo

Smooth homemade chicken liver pate set with truffle butter served with red onion and balsamic chutney and brittle bread

Rotolo di Salmone (GF)

Smoked salmon and Norwegian prawn roulade with paprika, cracked pepper and mascarpone

Main Courses

Tacchino Tradizionale

Traditional roast turkey breast with all the trimmings

Salmone Piccante

Blackened spice crusted salmon fillet with a garlic and lemon butter sauce

Bistecca di Manzo

6oz Sirloin steak with strips of juicy crackling cooked in a delicious red wine and Dolcelatte sauce

Risotto Festivo

Roast roots and pumpkin risotto with festive spiced ricotta gratin

**ALL SERVED WITH ROAST POTATOES
AND CINAMON AND HONEY GLAZED CELERIAC,
SWEDE, CARROTS AND PARSNIPS**

Desserts

Christmas pudding cheesecake served with brandy sauce

White Chocolate profiteroles

Meringue vanilla ice-cream and winter berry compote

Freshly brewed tea or Italian filter coffee

Christmas Party Lunch Menu

Lunch 2 courses £18.95, 3 courses £21.95

1st December till 23rd served between 12pm-3.30pm

Non-refundable deposit required of £10.00

Starters

Zuppa

Rustic winter vegetable and three bean beef broth served with focaccia and basil butter

Finocchio Fritto (V)

Deep fried fennel with roasted lemon and paprika houmous

Pate di Pollo

Smooth homemade chicken liver pate set with truffle butter served with red onion and balsamic chutney and brittle bread

Rotolo di Salmone (GF)

Smoked salmon and Norwegian prawn roulade with paprika, cracked pepper and mascarpone

Main Courses

Tacchino Tradizionale

Traditional roast turkey breast with all the trimmings

Salmone Piccante

Blackened spice crusted salmon fillet with a garlic and lemon butter sauce

Medaglioni di Maiale (N)

Pan roasted pork medallions with a mushroom, rosemary, wilted spinach and gorgonzola sauce topped with toasted pine nuts

Risotto Festivo

Roast roots and pumpkin risotto with festive spiced ricotta gratin

***ALL SERVED WITH ROAST POTATOES
AND CINAMON AND HONEY GLAZED CELERIAC,
SWEDE, CARROTS AND PARSNIPS***

Desserts

Christmas pudding cheesecake served with brandy sauce

White Chocolate profiteroles

Meringue vanilla ice-cream and winter berry compote

Freshly brewed tea or Italian filter coffee

New Year's Eve Menu

£64.90 per person

Children under the age of 12 £29.95

(Non-refundable deposit required of £20.00 per person Children £10.00)

Starters

Carpaccio Di Manzo (N)

28 day aged finely sliced cured beef fillet with grated horseradish, lightly pickled wild mushrooms and walnuts

Capesante Al limone

Pans seared king scallops with sweet pea, tarragon and leno risotto topped with pancetta crunch

Involtini Di Verdura

Chargrilled aubergine, courgette, peppers and sun blushed tomatoes in a filo parcel with a wild mushroom volute

Coniglio Fritto

Slow braised pulled Rabbit fritters with minted ricotta set on radish and watercress

Main Courses

Filetto Al Porto

8oz tender beef fillet set on potato and beetroot rosti with crispy pancetta and rich port red wine sauce

Trio Di Pesce

Chargrilled seabass and monkfish with giant king prawns with fresh ginger, chilli and citrus butter

Gnocchi Dolcelatte

Homemade Italian potato dumpling in a light creamy dolcelatte sauce topped with crispy onion and toasted walnuts

Costolette D'Agnello

Chargrilled lamb cutlets served with a buffalo mozzarella and chestnut polenta cake with a rich minted lamb jus

All served with a choice of freshly steamed veg and potatoes or Italian dressed leaf salad with cherry tomato

Desserts

Tarteletta Madorle (N)

Blueberry and almond frangipane tartlet served with Italian honey and cinnamon whipped mascarpone

Pannacotta Rabarbaro

Homemade vanilla infused pannacotta with rhubarb compote and ginger crumb

Formaggio

Selection of fine continental cheeses and biscuits

Followed with freshly brewed Italian coffee or tea