



## CHRISTMAS LUNCH MENU

AVAILABLE WEEKDAYS FROM 1<sup>ST</sup> DECEMBER – 23<sup>RD</sup> DECEMBER 2024

12PM - 4PM WEDNESDAY- FRIDAY

2 COURSES - £23.95

3 COURSES - £27.95

### STARTERS

#### ZUPPA DELLA CHEF

Roasted red pepper and cauliflower soup

#### FROMAGGIO IMPANATO

Deep fried brie cheese served on a hot cranberry sauce

#### SALMONE ROLLATO

Honey mustard salmon roulette served with homemade crusty bread

#### POLPETTE VEGANE (VE)

Bean meatballs served with Greek yoghurt and vegan mayonnaise

#### FORMAGGIO CAPRINO (V)

Goats cheese baked with rosemary, garlic and cracked black pepper served on sun blushed tomato and crusty bread

#### COCKTAIL DI GAMBERETTI

A classic prawn cocktail bond in a rich marie rose sauce and sprinkled with sweet paprika

### MAIN COURSES

#### TACCHINO TRADIZIONALE

Succulent traditionally roasted turkey breast served with all the trimmings

#### MEDITERRANEAN TART (V)

Crisp basil & maize case filled with a base of Napoli sauce, grilled courgette, mixed peppers, red onion and cherry tomatoes, finished with basil and pumpkin seed crumb

#### RISOTTO CON CHORIZO PICCANTE

Risotto with chorizo, chicken and saffron sauce

#### SALMONE PICCANTE

Blackened salmon served with a spicy butter sauce

#### PIZZA DIAVOLA

Tomato base with mozzarella, spicy salami, chilli, red onion and oregano, drizzled with peri-peri sauce

#### PENNE ARRABBIATA (V, VE)

Tube shaped pasta tossed with fresh chilli, onion, garlic and fresh tomatoes

### DESSERTS

#### TORTA DI NATALE

Traditional Christmas pudding served with brandy sauce

#### GELATO ITALIANO (GF)

A choice of 3 scoops. Vanilla, chocolate, strawberry or (lemon and passionfruit sorbet as a dairy free option)

#### TIRAMISU

Layers of finger biscuits soaked in coffee liquor and mascarpone cheese