



CHRISTMAS DAY BOOKING FORM

4 COURSES: £75

CHILDREN UNDER 12: £35

£30 DEPOSIT FOR ADULTS

£20 DEPOSIT FOR CHILDREN

ALL DESPOSITS ARE NON – REFUNDABLE

Contact Name:

Telephone:

Email:

Number in Party: Time of Booking:

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN YOU PRE ORDER

STARTERS	QTY
LA ZUPPA DELLO CHEF	
TERRINA DI SALMONE	
ANATRA CONFIT	
CROSTATA MEDITERRANEA (VE)	
CARPACCIO DI MANZO	

MAIN COURSES	QTY
TACCHINO DI NATALE	
IPOGLOSSO CON PISELLI E GAMBERETTI	
RAVIOLI VEGANI (VE)	
STINCO DI AGNELLO	
PANCETTA DI MAIALE ARROSTO (GF)	
LASAGNA SPECIALE	

DESSERTS	QTY
TORTA DI FROMAGGIO AL LIMONCELLO	
TORTA DI NATALE	
GELATO ITALIANO (GF)	
TIRAMISU	

TEA OR FILTER COFFEE	QTY
TEA	
FILTER COFFEE	



CHRISTMAS DAY MENU

DEPOSIT £30 PER PERSON REQUIRED, CHILDREN UNDER 12 £20

ALL DEPOSITS ARE NON-REFUNDABLE

4 COURSES – ADULT £75

CHILDREN UNDER 12 - £35

STARTERS

LA ZUPPA DELLO CHEF

Butternut squash and fennel soup

TERRINA DI SALMONE

A creamy salmon terrine filled with fresh asparagus, smoked salmon and freshwater prawns, served with toasted bread

CROSTATA MEDITERRANEA (VE)

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 served in a fresh tomato salsa

ANATRA CONFIT

Confit duck leg set on spicy chickpeas and nduja sauce

CARPACCIO DI MANZO

Seared pepper bell carpaccio served with horseradish sauce, topped with fresh rocket leaves and parmesan shavings

MAIN COURSES

TACCHINO DI NATALE

Succulent traditionally roasted turkey breast served with all the trimmings

IPOGLOSSO CON PISELLI E GAMBERETTI

Pan-fried halibut with sweet pea puree, served with a prawn velouté

RAVIOLI VEGANI (VE)

Fresh pasta parcels filled with leeks, onions and potatoes, flavoured with nutmeg, served in a tomato and red pepper sauce

STINCO DI AGNELLO

Slow cooked lamb shank with a red wine jus, set on minted mashed potato

PANCETTA DI MAIALE ARROSTO (GF)

Crispy pork belly set on a spiced plum sauce and red cabbage

LASAGNA SPECIALE

Lasagna sheets with salmon, asparagus and pesto in a rich bechamel sauce, baked in the oven

DESSERTS

TORTA DI FORMAGGIO AL LIMONCELLO

Homemade lemon and lime cheesecake

TORTA DI NATALE

Traditional Christmas pudding served with brandy sauce

GELATO ITALIANO (GF)

A choice of 3 scoops of gelato. 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

TEA OR FILTER COFFEE

(£4.75 FOR ADDED LIQUOR)