

# Christmas Menu 2

## ≈ STARTERS ≈

- ITALIAN FISH SOUP:** aromatic fish broth flavoured with mixed seafood, served with toasted ciabatta.  
**GARLIC, CHERRY TOMATO & ROSEMARY BREAD:** chefs special  
**BRUSHCHETTA:** fresh tomatoes, basil, red onion, basil pesto and garlic on ciabatta bread  
**ITALIAN NACHOS:** crispy ricotta & spinach ravioli served with jalapenos, basil pesto, melted parmesan cheese and arrabiata sauce on the side  
**THREE COLOUR SALAD:** the Italian flag, buffalo mozzarella, vine tomato and avocado with fresh basil & olive oil.  
**MEATBALLS CASSEROLE:** slowly cooked in oven with red wine & tomato sauce, served with ciabatta bread.  
**TUSCAN CHICKEN LIVERS:** sautéed with garlic, sage, fresh herbs & white wine, served with ciabatta.  
**SAUTEED BUTTERFLY KING PRAWNS:** in garlic butter, spring onion, fresh lemon juice, served with mash  
**SAUTEED FRESH CALAMARI:** with cayenne chillies served on bed of wild rocket salad

## ≈ MAIN COURSES ≈

- FRESH TURKEY:** served with all the traditional trimmings & cranberry sauce  
**PAN FRIED CHICKEN BREAST:** with lemon & capers sauce, served with new potato and green beans  
**CHAR-GRILLED MARINATED LAMB CHOPS:** served with roasted carrots, potatoes and red wine gravy sauce.  
**CANNELLONI:** stuffed with slow cooked beef ragu, topped with cheese sauce and served with mixed salad  
**MELANZANE ALLA PARMIGIANA:** classic char-grilled aubergines, tomato sauce and parmesan cooked in wood fired oven and served with mixed salad.  
**CHICKEN SCHNITZEL:** served with spaghetti Bolognese and avocado, tomato & onion salsa  
**CHAR-GRILLED FILLET SEA BASS:** served with new potatoes, tartare sauce, rocket and parmesan salad  
**CHAR-GRILLED FILLET OF SALMON:** with roasted potatoes & mixed vegetables and aioli dip  
**FROM ANY PIZZA – PASTA – RISOTTO – FILLED PASTA**  
**EXTENSIVE ALA CARTE MENU**  
all served with rocket & parmesan salad

## ≈ DESSERTS ≈

- CHRISTMAS PUDDING:** served with traditional custard  
**BAKED VANILLA CHEESECAKE:** served with fruit of the forest sauce and cream  
**PANNA COTTA:** cooked cream dessert, topped with fruit of the forest sauce  
**PROFITEROLES:** soft choux pastries filled with zabaglione cream, covered with dark chocolate and topped with fresh cream.  
**TIRAMISU:** a traditional Italian dessert with savoiardi and mascarpone cream  
**WARM CHOCOLATE BROWNIE:** served with ice cream  
**HOMEMADE APPLE CRUMBLE:** served with hot custard  
**BANOFFEE PIE:** served with fresh banana and toffee sauce  
**SELECTION OF ICE CREAMS & SORBETS:** vanilla, chocolate, strawberry, mango, raspberry, mango

**LUNCH 22.95 or DINNER 24.95**

*ALL PRICES ARE VAT INCLUSIVE  
SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL  
minimum credit or debit card charge £10.00  
Please inform us if you have a food allergy.  
Menus, pricing and content may be subject to change without notice.*