



CHRISTMAS DAY MENU



STARTER

BURRATA, BABY TOMATOES & AVOCADO (V)
with extra virgin olive oil

GOATS CHEESE (V)
served on a roasted red onion, roasted tomato & rocket salad

BRUSCHETTA (V)
sweet cherry tomatoes, basil, red onion, basil on
sour bread pesto and garlic on ciabatta bread

DEEP FRIED MOZZARELLA CHEESE (V)
mozzarella cheese in breadcrumbs deep-fried until melted served
with mixed salad leaves & sweet red onion marmalade

CHORIZO SAUSAGES CASSEROLE
cooked in earth an ware dish with homemade tomato sauce &
vegetables served with toasted bread for dipping

ARANCINI STUFFED (V)
with baby spinach and gorgonzola served with
mixed salad and red pesto

FRIED CALAMARI RINGS
served with tartare sauce & mixed salad leaves

MEATBALLS CASSEROLE
slowly cooked beef in oven with red wine & tomato
sauce served with ciabatta bread

PORTOBELLO MUSHROOM (V)
melted mozzarella cheese, garlic butter served with ciabatta bread

BEEF CARPACCIO
slices of fresh beef fillet, balsamic and pesto sauce virgin olive oil
topped with rocket & shaved parmesan cheese

DEEP FRIED BLANCHED WHITEBAIT
served with mixed leaves & aioli dip

SAUTEED KING PRAWNS
spring onions, fresh tomatoes, garlic &
fresh lemon juice served with mash potato

MAIN COURSE

TRADITIONAL CHRISTMAS ROAST
(TURKEY, LAMB, BEEF)
served with all the traditional trimmings,
Yorkshire pudding & appropriate sauces

**MARINATED CHAR-GRILLED
SUPREME OF CHICKEN**
spicy Arabbiata sauce, crispy pancetta served with mash potato

PAN FRIED SUPREME CHICKEN
with white wine mushroom sauce
served with house fries

CLASSIC LASAGNE
layers of egg pasta, ragu of beef, béchamel
sauce & Grana Padano cheese

CHAR-GRILLED MARINATED LAMB CUTLETS
served with rosemary potatoes & creamy mushroom sauce

OSSO BUCCO WITH SAFFRON RISOTTO
Osso bucco is a classic Italian dish that originated in Milan where it is
served with saffron risotto. Recipes vary, here it is made with veal
shank which is cooked with white wine, garlic, thyme, onions, carrots and celery

PAN FRIED VEAL SCHNITZEL
veal escalope covered in bread crumbs,
served with spaghetti Bolognese

VEGETARIAN RISOTTO (V)
with broad beans, asparagus, baby spinach,
courgette & parmesan cheese

CHAR-GRILLED MARINATED FILLET OF SEA BASS
served with Romanian lettuce, red onion, cherry
tomatoes salad & new potatoes and drizzled
with olive oil & basil sauce

SEA FOOD PLATTER
salmon, seabass, mussels, calamari, king prawn,
& sautéed clams with olive oil and garlic
butter, white wine served with roast potato

CHAR- GRILLED FILLET OF SALMON
char-grilled slice of salmon with herbs served with
roast potato and mixed vegetables

VEGETABLE RAGU PAPPARDELLE PASTA (V)
An incredible Vegetable Ragù that's so rich in flavor
you'd never know it's meat-free! Made with beautiful and simple
vegetables, fresh herbs ,garlic and topped with goat cheese.

DESSERT

CHRISTMAS PUDDING
with traditional custard

TRADITIONAL PANNA COTTA
a traditional Italian cooked cream dessert
topped with fruit of the forest sauce

HOME MADE APPLE PIE
served with homemade custard

TIRAMISU
a traditional Italian dessert with savoiardi
and mascarpone cream

BANOFFEE PIE
topped with fresh bananas and toffee sauce

PROFITEROLES SCURO
served with fresh cream

WARM CHOCOLATE BROWNIE
served with ice cream

BAKED LOTUS BISCOFF CHEESECAKE
a crunch lotus biscoff biscuit base
topped with creamy baked cheesecake
and a layer of lotus biscoff spread.
Finished with lotus biscuit crumbs and
a fine chocolate drizzle.

MIXED FRUIT CRÈME BRÛLÉE

**SELECTION OF
ICE CREAMS OR SORBETS**

2 Course	35	3 Course	40
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ALL PRICES ARE VAT INCLUSIVE SERVICE CHARGE OF 13.5% 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.