



Christmas Menu



2
COURSES
£25.95

3
COURSES
£29.95

ANTIPASTI

INSALATA CAPRESE (V)

Buffalo mozzarella, plum tomatoes and black olives, served with a mixed leaf salad topped with balsamic glaze.

PORTOBELLO CON PESTO (V)

Flat mushrooms with spinach, topped with goats cheese, served with a mixed leaf salad and pine nut pesto.

COZZE CREMA

Bowl of mussels in a creamy garlic and white wine sauce, served with homemade garlic brushed grilled ciabatta bread and parsley.

POLPETTE AL FORNO

Homemade beef meatballs in tomato sauce topped with parmesan cheese baked in the oven. Served with homemade ciabatta bread.

TRICOLORE DELLA CASA (V)

Buffalo mozzarella, slices of peach and nectarine, finished with basil and pesto.

MAINS

SALMONE ARROSTO

Roasted fillet of salmon served with new potatoes, broccoli, carrots and a pesto sauce.

SALTIMBOCCA MAIALE

Pork fillet wrapped in crispy Parma ham, roasted new potatoes, green beans and a sage, white wine and butter sauce.

RISOTTO PORCHINI (V)

Creamy risotto of porcini and chestnut mushrooms in a mascarpone and white wine sauce, finished with rocket and parsley.

LINGUINE ALEGRO

Linguine pasta with king prawns, squid and sundried tomatoes in a chilli butter sauce, finished with fresh parsley and basil.

BISTECCA DELLA CASA

West country 28 days matured sirloin steak marinated in rosemary. Served with chips, broccoli, carrots and madeira sauce (mushrooms and onions in a creamy madeira wine).





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DESSERTS

CRÈME BRULEE

A creamy vanilla custard topped with caramelised sugar, served with fresh fruits.

CHOCOLATE MOUSSE (V)

Homemade creamy chocolate mouse finished with fresh fruits.

PANNACOTTA CON PRUGNE

Creamy vanilla pannacotta served in a warm plum, red wine and cinnamon sauce.

HONEYCOMB ICE CREAM (V)

3 scoops of honeycomb ice-cream drizzled with chocolate sauce and served with café curls.

**MERRY
CHRISTMAS AND
A HAPPY NEW
YEAR**

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES UPON PLACING YOUR ORDER.

