



CHRISTMAS MENU

Lunch 2 Course £24.50 / 3 Course £29.50

Dinner 2 Course £31.00 / 3 Course £35.00

STARTER

Butterfly sardines with caramelized onions
Deep fried squid served with homemade tartar sauce
Steam mussels with spring onions, white wine, and garlic
Beef lasagne with tomato sauce and cheese
Mozzarella, avocado and tomato salad
Warm goat's cheese, walnuts, asparagus, and honey dressing
Chef's soup of the day
Spaghetti with mussels, clams, and prawns

MAIN COURSE

Grilled fillet of sea bass with prawns and Meunière sauce
Pan fried cod with chillies and garlic
Sirloin steak with mushrooms and Madeira wine sauce
Slow cooked pheasant served with mash potato and red wine sauce
Roast breast of turkey, sausage wrapped in bacon, onion, and sage stuffing
Chicken breast with mixed peppers, chillies, black olives in tomato sauce
Roasted half duck with orange sauce, honey, and Brandy
Ravioli stuffed with ricotta, spinach, tomato sauce and basil

DESSERTS

Homemade Italian Tiramisu
Chocolate and Orange sponge cake
Warm almond tart with Vanilla Ice Cream
Cheesecake
Selection of Italian Ice Cream

Please inform us of any allergies. All inclusive of VAT.
Optional service charge of 10% will be added.