

# Christmas party menu-£29.90 per person

(December month only, excludes Christmas Day and New Year's Eve)

**Free dropping service for parties of 10 or more to one location  
(within 8 miles radius must book in advance)**

## GLASS OF PROSECCO ON ARRIVAL

### STARTERS

*FORMAGGIO CAPRINO (V)*

Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion.

*FUNGHI PIEMONTESE (V)*

Sautéed mushrooms cooked with garlic, onions, white wine and parsley in a light creamy sauce served in filo pastry

*POLPETTE DALLA CASA*

Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese served with our toasted homemade Italian bread

*BEEF CARPACCIO*

Beef carpaccio with rocket salad, grana Padano cheese and English mustard

*CALAMARI FRITTI*

Deep fried floured calamari served with tartare sauce

### MAINS

*RISOTTO VEGETARIANA (V) (DF)*

Italian rice with courgette, garlic, extra virgin olive oil and mint

*RAVIOLI CRAB*

Fresh raviolis filled with crab meat served in a sea food sauce with, clams, garlic, white wine, butter, flour, broccoli, and fresh chillies

*POLLO PRINCIPESSA*

Breast of chicken with mushrooms, white wine, cream, onion and garlic garnished with asparagus; Fresh seasonal vegetables and sautéed potatoes

*RUMP STEAK (30 days matured) (DF)*

Cooked rare served with Boscaiola sauce, Mediterranean salad and sautéed potatoes

*BRANZINO ALLA GRIGLIA*

Oven cooked fillets of sea bass served with lobster sauce; Fresh seasonal vegetables and sautéed potatoes

### DESSERTS

*CHRISTMAS PUDDING*

Italian Panettone served with Chantilly cream and brandy sauce

*TIRAMISU*

Classic home made with Savoiardi biscuits soaked in Marsala wine and coffee, layered with a rich Mascarpone cheese

*PROFITEROLES*

Torta choux pastry buns filled with cream and covered with a lashing of dark chocolate sauce

*CHEESECAKE*

An authentic and delicious Italian baked cheesecake made with a perfect blend of the finest Italian Mascarpone and cream cheese. It has a soft, yet crunchy 'biscotti' base below and a delicate fruit coulis above, encasing wild Italian fruits of the forest.

**A £10 per person deposit is required to secure your reservation and parties of 8 or more must pre-order their food at least one week before their booking.**