

Christmas Day Lunch
£95 pp / Children under 12 - £50.00
(Subject to Change)

STARTERS

Melanzane alla Parmigiana (v)

Layers of fried aubergine baked with a rich tomato sauce, mozzarella, and parmesan cheese, finished with fresh basil — a classic from Southern Italy.

Tortelloni al Brodo di Pollo

Tortellini filled with Parma ham, gently served in a rich, clear chicken broth, A comforting and authentic dish from Bologna.

Carpaccio

Thinly sliced raw fillet of beef dressed with mustard, parmesan shavings, and rocket, elegant and full of flavour.

Gamberoni all'Aglio (gf available)

Tiger prawns sautéed with fresh chilli, garlic, tomato sauce, and a hint of paprik, A vibrant Italian favourite.

Capesante Gratiné

Fresh king scallops baked in a creamy garlic sauce, topped with Parmigiano cheese for a golden, indulgent finish.

MAINS

Risotto al Tartufo (v/vg/gf)

Carnaroli rice delicately cooked with porcini mushrooms and finished with a rich black truffle sauce.

Pollo al Pepe Verde

Breast of chicken cooked with brandy, cream, and green peppercorn sauce. Served with sautéed potatoes.

Grigliata di Pesce (gf)

A delicious selection of sea bass, white fish, and tiger prawns, cooked with mussels and clams in a delicate white wine sauce. Served with fresh seasonal vegetables.

Tacchino di Natale

Traditional roast turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian-style gravy and seasonal vegetables.

Bistecca di Manzo (10oz Ribeye)

Succulent ribeye steak cooked pink, served in a rich boscaiola sauce with bacon, mushrooms, rosemary, and red wine. Accompanied by sautéed potatoes.

DESSERTS

Christmas Pudding (v)

Italian Panettone served with Chantilly cream

Full Desserts Menu Available

(please see our website for the menu)

A £20 per person deposit is required to secure your reservation
Food pre-order at least two weeks before Christmas day.

