Christmas Festive Menu

Sunday - Thursday £45 pp / Friday - Saturday £55 pp

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



STARTERS



Aubergine Rolls (v)

Stuffed aubergine rolls with breadcrumbs, white wine and basil served on a bed of tomato sauce

Goat Cheese (v)

Deep fried goats cheese coated in breadcrumbs, with caramelised onion **Pâté (gf available)**

Homemade chicken liver pate with redcurrant sauce

Meat Balls

Homemade meatballs in a tomato sauce, basil and mozzarella cheese King Prawns (gf available)

Grilled king prawns in a cherry tomato, chilli, garlic and white wine sauce



MAINS



Risotto alla Zucca (v/gf)

Carnaroli rice gently cooked with pumpkin, onions, and white wine, finished with a touch of cream for a rich and velvety texture.

Chicken

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

Sea bass (gf)

Pan-fried sea bass fillets, served with a luxurious lobster bisque and tender baby prawns. Accompanied by fresh seasonal vegetables.

Turkey

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy and seasonal veg

Ribeye Steak

8oz ribeye steak in boscaiola sauce with bacon, mushroom, rosemary and red wine. Cooked pink and served with sautéed potatoes



DESSERTS



Christmas Pudding (v)

Italian Pandoro served with brandy cream sauce

or

Full desserts menu available (please see our website for the menu)

A £20 per person deposit is required to secure your reservation, all parties must pre-order their food at least one week before their booking.

