

*Celebrate Christmas at*



EAT, DRINK AND RELAX  
WITH OUR FESTIVE  
AND CHRISTMAS DAY MENU

TREAT YOUR LOVED ONES



GIFT VOUCHERS AVAILABLE

# Christmas Day

SERVED FROM 12:00 - 16:30

## AMUSE BOUCHE:

CROSTINI WITH CREAM CHEESE & SALMON, PARMESAN PUFF PASTRY TWIST

## THE APPETISER:

TOMATO, RED PEPPER AND CHILLI SOUP

ROASTED RED PEPPER, TOMATO AND CHILLI SOUP SERVED WITH BASIL BUTTER AND WARM CRUSTY BREAD.

## TEMPURA KING PRAWNS

CRISPY TEMPURA KING PRAWNS DEEP FRIED UNTIL GOLDEN SERVED WITH SWEET CHILLI MAYO, SESAME SEED BRIOCHE TOAST WITH DRESSED MIXED SALAD

## GOAT CHEESE CROSTATA

GRILLED GOAT CHEESE WITH CARAMELISED ONION CHUTNEY SERVED ON TOASTED CIABATTA WITH A ROCKET SALAD & RED PEPPER COULIS

## HAM HOCK AND EGG TERRINE

SHREDDED TENDER HAM HOCK MIXED WITH FINELY DICED VEGETABLES PRESSED INTO A TERRIN WITH SOFT BOILED EGG, APPLE CHUTNEY AND WARM TOASTED CIABATTA

## THE MAIN EVENT:

SCALOPPINE DI TACCHINO ALLEVATO A TERRA

TURKEY ESCALOPE SERVED WITH PIGS IN BLANKETS, SAGE & ONION STUFFING, SEASONAL VEGETABLES, DUCK FAT ROAST POTATOES AND A RED WINE & THYME JUS

## FILETTO DI MANZO

WELL MARBLED STRIPLOIN, SERVED WITH DUCK FAT POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND RED WINE & THYME JUS

## VEGETARIAN NUT ROAST

SAGE AND ONION STUFFING WITH MIXED NUTS AND DICED VEGETABLES, SERVED WITH SEASONAL VEGETABLES AND RED WINE JUS

## FILETTO DI NASELLO AL FORNO

PAN SEARED HAKE FILLET, SEA SALT & GARLIC POTATOES, BUTTERED SAVOY CABBAGE, GREEN BEAN & CONFIT CHERRY TOMATOES WITH A RED PEPPER & TOMATO SAUCE

## OUR DELECTABLE DESSERTS:

TRADITIONAL CHRISTMAS PUDDING

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE AND RED CURRANTS

## SALTED CARAMEL CHEESECAKE

CLASSIC VANILLA CHEESECAKE TOPPED WITH SALTED CARAMEL SAUCE SERVED WITH FRESH BERRIES

## APPLE AND RHUBARB CRUMBLE TART

BAKED APPLE AND RHUBARB CRUMBLE TART SERVED WITH VANILLA ICE CREAM & BUTTERSCOTCH SAUCE

## CHOCOLATE BROWNIE

WARM CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM AND WHITE CHOCOLATE SAUCE

## THE GRAND FINALE TEA OR COFFEE & MACAROONS

ADULT 5 COURSES: £90 PER HEAD

CHILDREN (0-12 YEARS) 3 COURSES: £35 PER HEAD

# Festive Menu

## TO START WITH ZUPPA DI PATATE E PORRI £7

LEEK AND POTATO SOUP SERVED WITH A DRIZZLE OF CREME FRAICHE AND WARM TOASTED BREAD

## PATE DI FEGATO DI POLLO £8.50

CHICKEN LIVER PARFAIT, CARAMELISED ONION CHUTNEY WITH WARM TOASTED BREAD AND PARSLEY BUTTER

## COCKTAIL DI GRANCHIO E GAMBERETTI £10

SHREDDED CRAB AND NORTH ATLANTIC PRAWNS WITH MIX SALAD AND AVOCADO  
SERVED WITH MARIE ROSE AND FOCACCIA TOAST POINTS

## THE MAIN EVENT

### SCALOPPINE DI TACCHINO ALLEVATO A TERRA £16

TURKEY ESCALOPE SERVED WITH PIGS IN BLANKETS, SAGE & ONION STUFFING,  
SEASONAL VEGETABLES, DUCK FAT ROAST POTATOES AND A RED WINE & THYME JUS

### STINCO D' AGNELLO BRASATO £17

SLOW BRAISED LAMB SHANK SERVED WITH CREAMY MASH POTATO, SEASONAL VEGETABLES  
WITH A LAMB AND MINT ROSEMARY JUS

### FILETTO DI MERLUZZO AL FORNO £18

LEMON AND HERB BAKED COD LOIN, GARLIC AND HERB SAUTEED POTATOES,  
TENDERSTEM BROCCOLI, FINISHED WITH SALSA VERDE

### TORTELLINI ZUCCA E SALVIA £14

PUMPKIN & SAGE TORTELLINI SERVED WITH GARLIC SHALLOTS, BUTTERNUT SQUASH IN A LIGHT NAPOLI SAUCE

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING £6.50

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE AND RED CURRANTS

### STICKY TOFFEE PUDDING £7

STICKY TOFFEE PUDDING SERVED WITH TOFFEE SAUCE AND CUSTARD

### CHOCOLATE FUDGE CAKE £7

WARM CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM

# Festive Menu Booking Form

Deposit of 50% per person on booking, full payment by 7th December

NAME	STARTERS	MAINS	DESSERTS

Name of Party .....

Date of Party .....

Time of Party ..... Total in Party.....

Tel No .....

Total £ ..... Deposit £ ..... Card/Cash .....

Email Address .....

It is your responsibility to inform a member of staff of any allergens or dietary requirements.  
Please make the restaurant known of any allergens.