



CHRISTMAS DAY MENU

APPETISERS

CRUDO, FORMAGGIO OR FRITTO MISTO

STARTERS

Broccoli & Gorgonzola Soup

Served with homemade bread.

Bruschetta Con Funghi

Portobello mushroom stuffed with garlic & spinach baked in the oven with goats cheese, served with pine nuts and pesto.

Figs & Burrata

Creamy Italian burrata, served with fresh figs, pomegranate & honey.

Tiger Prawns

Pan fried Prawns with chilli garlic butter sauce, served with bread and rocket salad.

Capresante

Pan fried fresh scallops, cooked with chili, garlic, white wine & shellfish sauce, served on a bed of pea purée.

MAIN COURSE

Lamb Shank

Slow cooked in red wine, served with mashed potato, mixed vegetables and gravy sauce.

Tachino

Turkey breast stuffed with sausage and chestnuts, wrapped with Parma ham served with gravy, sausage and broccoli.

Risotto Alla Zucca

Arborio rice cooked with pumpkin, Gorgonzola and saffron, served with rocket salad and Parmesan.

Branzino Con Asparagi

Pan fried fillets sea bass with chilli, garlic, asparagus, in white wine shell fish sauce served with potatoes and vegetables.

Tagliatelle Primavera

Tagliatelle pasta with garlic, courgette, broccoli, Sun dried tomatoes and peas, in white wine and tomato sauce.

Lobster Ravioli

Stuffed with lobster, cooked with prawns, mussels garlic, chilli, in a white wine saffron sauce.

£86 per person



Christmas

Desserts

Banoffee pie

Tiramisu

Crème Brûlée

Italian Soufflé

(served with vanilla icecream)

Mixed Fruits

*Strawberries, blueberries, pineapple, pomegranate, mixed
with Malibu and served with coconut ice cream*