

Christmas Set Menu

2 COURSES £ 29.95 - 3 COURSES £ 34.95

Available from 1st to 23rd December 2026

STARTERS

CHEFS SOUP

Soup of the Day.

PATE

Pâté with fruit chutney and ciabatta bread.

CRAB CLAWS

Breaded and deep-fried, served with tartare sauce.

MELONE E GAMBERI

Prawns and melon topped with Marie Rose sauce.

POLPETTE

Home-made meatballs in tomato sauce and cheese.

MAIN COURSES

MAIALE AI FUNGHI

Pork with cream and mushrooms.

PLAICE

Plaice fish in white wine and lemon sauce. Served with seasonal vegetables.

TACCHINO

Turkey with stuffing and trimmings.

PENNE ALLA SICILIANA (V)

Penne pasta with aubergine, red onion, mixed bruschetta tomatoes, and tomato sauce.

RAVIOLI (V)

Homemade pasta filled with ricotta cheese and spinach.

LASAGNE AL FORNO

Oven-baked layers of pasta with Bolognese sauce, egg, bechamel and cheese sauce.

DESSERTS

CHEFS DESSERT

Dessert of the day.

GELATI MISTI

Selection of Italian ice cream (2 scoops of vanilla, strawberry or chocolate).

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers with liqueur, mascarpone and sprinkled with chocolate powder.

CHRISTMAS PUDDING

For allergies or dietary requirements, please speak to our staff

Food Allergens



Our ingredients may contain trace of food allergens. Please advice a member of staff if you or anybody in your party have any kind of allergy.