

CHRISTMAS EVE

MENU

Pre-Starter

Home-made Bread (focaccia) or Garlic Bread and Olives

Starters.

Crayfish and mango on a bed of salad with Marie Rose Sauce.

Baked Porcini Ravioli with pepperoni bolognese sauce.

Goat Cheese with beetroot salad and balsamic vinegar.

Tradinional Mixed Italian Plate of Cured Meat.

Sweet Potatoes Soup

Mains

Seabass with white wine and lemon or cherry tomatoes sauce.

Pork Fillet cooked with green peppercorn sauce or gravy.

Medallions of Fillet Steak with gorgonzola cheese.

Roasted Turkey with all the trimmings.

Lasagna.

ALL MAINS ARE SERVED WITH VEGETABLES.

Desserts

Panettone al forno (baked in the oven with cream, chocolate or caramel sauce served with a scoop of vanilla ice-cream).

Selection of Italian ice-cream.

White and dark Profitteroles.

Traditional Italian Tiramisu.

**Coffee or Tea
of your choice**