

Festive Menu

AVAILABLE 1ST - 24TH DECEMBER

GROUPS OF 8 OR MORE
TWO COURSES £25
PRE-ORDER ONLY



STARTERS

Funghi Alla Crema (V)

Button mushrooms sauteed in garlic and chilli served in a white wine and cream sauce

Leek and Potato Soup (V)

Served with warm bread

Arancini Carbonara

Sicilian rice balls stuffed with pancetta and served with a parmesan cream sauce

Cozze Verdi

Kingsize mussels served in a lemon, white wine sauce with a hint of chilli

Caprese Salad (V)

Layers of fresh sliced mozzarella, juicy tomatoes and fresh basil

MAINS

Traditional Christmas Turkey

Served with roasted potatoes and veg, stuffing and a Yorkshire pudding

Branzino

Pan fried fillet of sea bass served on a bed of courgettes, peppers and cherry tomatoes with roasted potatoes

Pollo Cotto Birra e Pancetta

Fillet of chicken and pancetta cooked in Italian beer with red onion, garlic and rosemary served in a rich chicken sauce.

Butternut Squash Risotto (V)

Roasted butternut squash cooked in a creamy Italian risotto with rosemary, topped with oyster mushrooms and pumpkin seeds.

