



Christmas MENU

STARTERS

Cream of Butternut Squash and Carrot Soup, Crusty Bread

Arancini Risotto Croquettes, with Slow Cooked Bolognese Ragu

Crab, Prawn and Smoked Salmon Cocktail, with Marie Rose Sauce

Wild Mushrooms Sauteed in a Tomato, Chilli and Basil Sauce, with Garlic Bruschetta

Pressed Ham Hock Terrine with Italian Mustard Fruit Chutney and Toasted Rosemary Focaccia

MAIN COURSE

Roast Christmas Turkey, with Christmas Stuffing, Chipolata, Creamed Potatoes, Baby Roast Jacket Potatoes, Roast Gravy and Cranberry Sauce

Poached Fillet of Highland Salmon, Buttered Samphire, Creamed Potatoes with Prawn and Dill Cream Sauce

Medallions of Pork Fillet, Black Pudding and Creamed Potatoes In a Brandy, Mushroom and Green Peppercorn Cream Sauce

Escallops of Chicken Breast in a Tomato and White Wine Sauce with Smoked Pancetta and a Sofrito of Vegetables, With Rosemary and Garlic Potatoes

Roasted Squash and Root Vegetables Gratin, Topped with Herbed Cheese Crumble, with Rosemary and Garlic Potatoes

All Main Courses Are Served with a Side of Fresh Vegetables

DESSERT

Christmas Pudding and Brandy Cream Sauce

Cheesecake Of the Day

Italian Profiteroles and Tiramisu Duo

Limoncello Tart

Italian Cheeseboard with Seasonal Fruits, Chutney and Crackers

2 COURSES 28.90

3 COURSES 36.00

Our full A La Carte menu is also available.

Parties of 6 or more will be required to pay a £10pp non-refundable deposit and to pre order their meals in advance of your booking.

Please inform us of any special dietary requirements, food intolerances or food allergies upon booking your table/ordering your meal. Nuts, product containing nuts and flour containing gluten are used in our kitchen.