

Christmas Day

3 COURSES - £46.95 PER PERSON

STARTERS

Butternut Squash Soup

Served with homemade bread.

Gamberoni Alla Luciana

Prawns with garlic, chilli, tomato, a touch of cream & toasted bread.

Burrata

With figs, honey & walnuts.

Pollo Al Limone

Boneless chicken cooked in lemon & caper sauce.

Gnocchi Dolcelate

Italian potato dumplings in gorgonzola cheese & cream.

MAINS

Tacchino Tradizionale

Stuffed Turkey with Italian sausage and chestnuts served with gravy sauce & mix vegetables.

Stinco D'agnello

Slow cooked lamb shank with rosemary baby potatoes in red wine sauce.

Porcini Mushrooms & Truffle Risotto

Arborio rice with Italian porcini mushrooms & pecorino served with Italian black truffle.

Linguine Alla Marinara

Seafood linguine in a brandy bisque.

DESSERTS

Tiramisu / Banoffee / Christmas Pudding

Millefoglie / Gelato

