

STARTERS

COZZE ALLA CREMA

New Zealand green shell mussels. Cooked in a cream, garlic, white wine and onion seasoned sauce.

ZUPPA IN SALSA DI ARAGOSTA

Creamy lobster bisque served with croutons.

ANATRA AL VINO ROSSO

Duck breast, red wine reduction, wild berries, crispy savoy cabbage.

(Served pink)

PORTOBELLO RIPIENO (V)

Portobello mushroom, stuffed with garlic, parsley, peppers, onions, breadcrumbs. Drizzled with Napoli sauce.

CAPESANTE E GAMBERI

King prawns and scallops served on a traditional black pudding, topped with pancetta and a cheese sauce.

MAINS

POLLO VALDOSTANA

Pan fried chicken breast wrapped in Palma ham, stuffed with fresh mozzarella. Served in a creamy cheese sauce.

CODA DI ARAGOSTA

Marinated lobster tail, served on a bed of tagliatelle pasta, tossed in a seasoned creamy tomato sauce with baby prawns.

PESCE MONACO

Monkfish marinated in light curry spices, served in a mussels consommé.

FILLETTO CON GAMBERI

Prime British 10oz fillet, topped with king prawns and served with Chef's Cajun and chorizo sauce.

RAVIOLI DI RICOTTA E SPINACI (V)

Ravioli pasta stuffed with spinach and ricotta cheese. Served in a cream and mushroom sauce.

(Where appropriate, main dishes will be served with seasonal vegetables and potatoes roasted in rosemary and rock salt.)

DESSERTS

CHEESE AND BISCUITS

Selection of cheese and biscuits, served with a shot of port.

BAILEYS AND CHOCOLATE CHEESECAKE

Served with vanilla ice cream.

GIUSEPPE'S SPECIAL RASPBERRY TIRIMISU

A twist on an old favourite.

(Please discuss any allergies or special dietary requirements when ordering, as we may be able to adjust dishes to accommodate.)

STARTERS

HALLOUMI FINGERS

Deep fried halloumi fingers, served with a sweet chilli dip.

RIBS

Spare ribs cooked in a tasty BBQ sauce.

ANY GARLIC BREAD

A choice of any garlic bread from the A La Carte menu.

CHEF'S TOMATO AND BASIL SOUP (Ve)

Blended basil, garlic, onion, tomato, seasoning, served with homemade bread.

MAINS

TRADITIONAL ROAST TURKEY DINNER

Traditional roast turkey Christmas lunch with pigs in blankets, stuffing and all the trimmings.

LAZAGNE

Homemade traditional Italian baked pasta, with beef Bolognese sauce, mozzarella, bechamel and Napoli sauce.

SPAGHETTI CARBONARA

Pancetta, parmesan cheese, cream and seasoning.

ANY PIZZA FROM MENU

Any pizza from the A La Carte menu.

ICE CREAM

2 scoops of ice cream of choice.

CHOCOLATE BROWNIE WITH ICE CREAM

Chocolate Brownie with a scoop of ice cream.

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