

# Festive Menu

## 3 Course Set Menu

£32 per person

**Option 1** = Starter, Main Course & Sweet

**Option 2** = Glass of Prosecco, Starter & Main Course

### Starters

#### Homemade Meatballs

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

#### Salt & Pepper Halloumi (V)

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

#### Black Pudding Stack

Black pudding & bacon fritters set on potato rosti, finished with a cheddar cheese sauce

#### Crema Mussels

Fresh mussels, cooked with shallots, garlic, white wine & cream. Served with warm bread

#### Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

#### Gambas Pil Pil

King prawns, olive oil, coriander, chillies, garlic & lime, with toasted ciabatta

#### Pate Della Casa

Homemade chicken liver pate with toasted bloomer & salad garnish

#### Calamari

Lightly battered rings of squid, served with tartar sauce

#### Crispy Chilli Beef

Tender strips of fillet steak cooked in our seasoned flour. Tossed through a spiced sticky sauce, resting on julienne vegetables

#### Tomato & Parma Ham Bruschetta

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham

#### Beef Arancini

Tender beef and arborio rice rolled in seasoned breadcrumbs, served with a mustard & cheese sauce and topped with crispy onions

#### Funghi Ripieni (V)

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with pesto cream

# Mains

## Mediterranean Sea Bass

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

## Pork Grande (£2.50 extra)

Honey glazed Pork Tomahawk steak set on blue cheese & pancetta crushed new potatoes, served with sauteed asparagus & tender stem broccoli. Finished with a roasted shallot jus

## Pollo Funghi

Roasted chicken supreme set on buttered spinach & tender stem broccoli. Finished with julienne leeks and a garlic & mushroom cream sauce

## Slow Roasted Lamb

Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans & mashed potato

## Fish & Chips

Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

## Sirloin Steak

28 Day Prime 8oz Sirloin steak, served with fries, vine cherry tomatoes, sauteed mushrooms & onions

## Duck Inverno (£2.50 extra)

Roast duck breast, set on a bed of sauteed winter greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

## Pollo Diane

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

## King Prawn & Chorizo Pasta

King Prawns & Chorizo sausage, tosses with Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

## Salmone (£2.50 extra)

Pan roasted salmon fillet set on basil pesto crushed potatoes & sautéed asparagus spears. Finished with a creamy white wine & dill sauce

## Chicken & Chorizo Fajitas

Strips of Cajun spiced chicken & chorizo with peppers & onions served on a sizzling skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## Vegetable & Halloumi Fajitas (V)

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## Arrosto Peppers (V)

Roasted red peppers filled with courgettes, onions, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce, baked with melted cheese. Served with a spiced savoury rice

## Vegetable Cannelloni (V)

Over baked flour pancake filled with mixed fresh vegetables, topped with chefs' tomato ragu, bechamel sauce & mozzarella cheese

# Sweet

Choice of Sweet, Coffee or a shot of Sambuca/Limoncello