



Christmas Day Menu 2018

£69.95

A glass of Prosecco on arrival

Olives and bread sticks

Zuppa di Pomodoro

Cream of tomato soup served with home made bread

Gamberoni Auroro

Sautéed king prawns in a garlic butter sauce on a toasted crouton

Pate di Anatra

Duck liver parfait with toasted home made bread and cranberry jam

Capensante Classico

Pan fried scallops with spinach in a lobster sauce

Salmone Affumicato

Smoked salmon with shallots, capers served with home made bread and butter

Funghi Ripieni

Mushrooms filled with spinach garlic and topped with goats cheese

Prosciutto di Parma

Finest parma ham with buffalo mozzarella dressed with basil and olive oil

Tacchino Inglese

Hand carved turkey breast with pigs in blanket, stuffing and a rich red wine gravy

Filetto al Pepe

8oz fillet steak with a classic peppercorn sauce

Pollo Asparago

Pan fried chicken breast with a mushroom and asparagus cream sauce

Cannelloni Spinaci

Fresh rolled pasta filled with spinach baked with parmesan and an aurora sauce

Angello Menta

Lamb cutlets with a mint and red wine sauce

Halibut

Pan fried halibut with a lobster and bisque sauce and baby prawns

• All served with seasonal vegetables, French fries and roast potatoes for the table to share •

Torta di cioccolato (GF) - deep rich chocolate and almond cake with vanilla ice cream

Homemade Christmas pudding - with a brandy sauce

Tiramisu - espresso dipped lady fingers with layers of sweet mascarpone zabaglione dusted with cocoa

Italian ice cream selection

Profiterole Et Alia - Profiteroles filled with crème patissierre and topped with white and dark chocolate

Vanilla Cheesecake

Formaggio e Biscotti - selection of cheeses with, grapes, celery, honey and crackers

Coffee and Petit Fours

Buon Natale

