

MERRY

AND HAPPY NEW YEAR

Christmas Set Menu 2023

£25 PER PERSON

£5 PER PERSON NON-REFUNDABLE DEPOSIT IS REQUIRED TO BOOK

STARTERS

Bruschetta (vv)(gfa)
Crusty toasted bread topped with garlic, fresh
tomatos & onion, basil oil,
balsamic glaze & fresh rocket.

Pasta Fagioli (vv)(gfa)
Traditional Italian soup with mixed vegetables,
borlotti beans & pasta

Funghi al Forno (v)
Mushrooms sauteed in garlic butter topped with
parmesan crust & baked.

Antipasto Misto (gfa)

Cured Italian ham & salame with mixed olives & pickles

Caprese Pepertonata (v) (gfa)

Fresh Mozzarella salad with marinated char-grilled peppers & basil & olive oil dressing.

MAIN COURSES

ALL SERVED WITH GARLIC & ROSEMARY POTATOES & SEASONAL VEGETABLES

Chicken Piccatina (gfa)

Chicken breast in a lemon & rosemary sauce.

Salsiccie Lenticchie (gfa)

Sliced Italian pork sausage served on spicy lentil & tomato stew.

Fillet of mackerel (gfa)

Baked fillet of mackerel on a courgette, aubergine & pepper ragu.

Cannelloni (v)

Large pasta tubes filled with ricotta cheese & fresh spinach topped with tomato & mozzarella & baked.

Risotto (vv)

Italian rice with rosemary & garlic roasted butternut squash topped with fresh rocket.

DESSERTS

Bread & Butter Pudding (v)(e)

Traditional bread & butter pudding made with panettone and served with home made custard

Limoncello Tiramisu (v) (e)

A twist on a classic, lady finger biscuits soaked in lemon syrup & limoncello liqueur layered with lemon cream & topped with white chocolate shavings.

Panna Cotta (gfa)(n)

Set vanilla cream served with Amarena cherries & pistachio cream topped with crushed pistachios

Nutella & Orange Cheesecake (e)(n)

Italian biscuit base with a nutella & orange cream cheese filling.

Please let us know if you have ANY dietary requirements

Vegan alternative dessert is available on request

Panna Cotta contains pork gelatin

(v)-vegetarian (gfa)-gluten free available (e) contains egg (n)-contains nuts