

## CHRISTMAS LUNCH

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### STARTERS

#### SOUP OF THE DAY

Homemade soup of the Day.

#### PATÉ DI POLLO

Homemade chicken liver cooked in port wine and served with caramelised red onion.

#### FUNGHI ALLA AGLIO

Fresh mushroom sautéed in garlic, white wine, parsley and cream sauce.

#### SALMONE AFFUMICATO

Smoked salmon, rocket salad, well dressed extra virgin olive oil, Garnished with beetroot and horseradish sauce.

#### MOZZARELLA IN CARROZZA

Deep fried mozzarella with bread crumbs, served with tomato and pesto sauce.

### MAIN

(Served with seasonal vegetables)

#### TACCHINO NATALIZIO

Traditional roast turkey, sage stuffing and chipolata wrapped in bacon served with our special Italian gravy and cranberry sauce.

#### SUPREME DI POLLO AI FUNGHI E' CREMA

Pan Fried chicken breast cooked with white wine, fresh mushrooms and cream sauce.

#### SPIGOLA ALLA GRIGLIA

Pan fried fillet of sea bass with mashed potatoes and broccoli topped with lime sauce and chives.

#### MEDAGLIONI E PEPE

Beef medallions with green peppercorn sauce.

#### PASTA ALLA NORMA

Pasta cooked with aubergine and tomato sauce, topped with pecorino cheese.

### DESSERT

PANNA COTTA · PROFITEROLES · TIRAMISU

### COFFEE

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3 Courses - £24.95 PP



## CHRISTMAS DINNER

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### STARTERS

#### SOUP OF THE DAY

Homemade soup of the Day.

#### PATÉ DI POLLO

Homemade chicken liver cooked in port wine and served with caramelised red onion.

#### FUNGHI ALLA AGLIO

Fresh mushroom sautéed in garlic, white wine, parsley and cream sauce.

#### GAMBERONI DIAVOLA

King prawns cooked with white wine, chilli, garlic, tomato and fresh parsley.

#### CAPRINO CON PEPERONI

Goat cheese served with rocket, peppers and balsamic glaze.

### MAIN

(Served with seasonal vegetables)

#### TACCHINO NATALIZIO

Traditional roast turkey, sage stuffing and chipolata wrapped in bacon served with our special Italian gravy and cranberry sauce.

#### SUPREME DI POLLO AI FUNGHI E' CREMA

Pan Fried chicken breast cooked with white wine, fresh mushrooms and cream sauce.

#### SPIGOLA ALLA GRIGLIA

Pan fried fillet of sea bass topped with lime sauce and chives.

#### AGNELLO TOSCANA

Sliced rack of lamb cooked in chianti wine sauce, rosemary and sundried tomatoes.

#### PASTA ALLA NORMA

Pasta cooked with aubergine and tomato sauce, topped with pecorino cheese.

#### MEDAGLIONI E' PEPE

Beef medallions with green peppercorn sauce.

### DESSERT

PANNA COTTA · PROFITEROLES  
· TIRAMISU · MIXED ITALIAN CHEESE

### COFFEE

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3 Courses - £34.95 pp



**CHRISTMAS DAY SPECIAL SET MENU**

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**STARTERS**

**GAMBERONI DIAVOLA**

King prawns cooked with white wine, chilli, garlic, tomato and fresh parsley.

**BURRATA AL TARTUFO**

Parma ham & buffalo mozzarella on a bed of rocket, with black truffle.

**FUNGHI ALL'AGLIO**

Fresh mushroom sautéed in garlic, white wine, parsley and cream sauce.

**TAGLIOLINE ALL'ARAGOSTA**

Egg pasta cooked with lobster, brandy and our special aurora sauce.

**VITELLO TONNATO**

Thin sliced of Veal topped with our special tuna, capers and mayo sauce.

**COCKTAIL DI GAMBERETTI**

Water prawns with our special seafood sauce, laid in bed of lettuce.

**MAIN**

(Served with seasonal vegetables)

**TACCHINO NATALIZIO**

Traditional roast turkey, sage stuffing and chipolata wrapped in bacon served with our special Italian gravy and cranberry sauce.

**SUPREME DI POLLO AI FUNGHI E' CREMA**

Pan Fried chicken breast cooked with white wine, fresh mushrooms and cream sauce.

**SPIGOLA ALLA GRIGLIA**

Pan fried fillet of sea bass topped with lime sauce and chives.

**RAVIOLI TARTUFO**

Homemade ravioli filled with cheese and black truffle cooked in a creamy truffle sauce.

**CARRÉ DE AGNELLO**

Rack of lamb with fresh mint sauce, red wine and served with mashed potatoes.

**FILLETO OGGI**

9 oz. fillet steak on crouton base, topped with paté with port wine sauce.

**DESSERT**

CHRISTMAS PUDDING · PROFITEROLES · TIRAMISU · MIXED ITALIAN CHEESE

**COFFEE**

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3 Courses - £62.95 PP

**NEW YEARS EVE SPECIAL SET MENU**

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**STARTERS**

**MELANZANA PARMIGIANA**

Layers of aubergine baked in tomato sauce, parmesan cheese and mozzarella.

**PATÉ DI POLLOCK**

Homemade chicken liver paté cooked in port wine and served with caramelised red onion.

**FUNGHI ALL'AGLIO**

Fresh mushroom sautéed in garlic, white wine, parsley and cream sauce.

**COCKTAIL DI GAMBERETTI**

Water prawns with our special seafood sauce, laid in bed of lettuce.

**GAMBERONI AURORA**

King prawns cooked with white wine, chilli, garlic, creamy tomato sauce and parsley.

**SALMONE AFFUMICATO**

Smoked salmon, rocket salad, well dressed extra virgin olive oil, Garnished with beetroot and horseradish sauce.

**MAIN**

(Served with seasonal vegetables)

**SUPREME DI POLLO AI FUNGHI E' CREMA**  
Pan Fried chicken breast cooked with white wine, fresh mushrooms and cream sauce.

**SPIGOLA ALLA GRIGLIA**

Pan fried fillet of sea bass topped with lime sauce and chives.

**RAVIOLI TARTUFO**

Homemade ravioli filled with cheese and black truffle cooked in a creamy truffle sauce.

**AGNELLO OGGI**

Sliced rack of lamb cooked in red wine, rosemary and sun dried tomatoes.

**FILETTO PEPE**

9 oz. fillet steak in green peppercorn sauce.

**FILETTO DI SALMONE**

Fillet of salmon with baby prawns and pink peppercorn sauce.

**DESSERT**

PANNA COTTA · PROFITEROLES · TIRAMISU · MIXED ITALIAN CHEESE

**COFFEE**

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3 Courses - £44.95 PP