Christmas Day Menu

£69.00

Starter

Zuppa Soup with red lentils, chickpeas, potato, carrots, and chorizo.

Zucchini 'v' Rolled courgette with ricotta cheese, eggs, parmesan, and herbs. Baked in a tomato

sauce.

Insalata di Polpo Grilled octopus with crushed new potato, chorizo and red onions in a lemon, honey,

and wholegrain mustard sauce.

Antipasto Half of buffalo mozzarella roasted sweet peppers, avocado and crispy pancetta in a

black olive and olive oil dressing.

Torre 'v' Roasted tomato, aubergine and baby mozzarella baked in the

oven, served in a basil pesto sauce.

Grillata Grilled prawns, shallots and a scallop in a balsamic dressing.

Main Course

Tacchino Rolled turkey breast filled with onion, garlic, peas, bacon, Parmesan cheese and herbs.

Served with cranberry sauce, steamed vegetables, and sauté potatoes.

Pesce Pan fried monk fish wrapped in parma ham. Served in a caper, pine nuts and white

wine sauce, steamed vegetables, and sauté potatoes.

Agnello Roasted lamb shank in a spicy, tomato sauce or gravy. Served with steamed

vegetables and sauté potatoes.

Anatra Pan fried duck breast in an orange and tarragon sauce. Served with steamed vegetables

sauté potatoes.

Pollo Chicken breast filled with feta cheese, shallots, thyme, and green peppercorns.

Served in a tomato and basil salsa, with mashed potatoes, and steamed vegetables.

Risotto Arborio rice with prawns, scallops, leeks, and chestnut mushrooms in a white wine

sauce.

Pasta 'v' Rigatoni pasta with roasted pumpkin and roasted sweet peppers in a dolcelatte cheese sauce.

<u>Dessert</u>

Tiramisù ai frutti di Bosco Tiramisu topped with fruits of the forest.

Crepe al mascarpone Crepe rolled with mascarpone and cream topped with chocolate sauce and

served with a scoop of vanilla ice cream.

Lemon Sorbet

Coffee

Complimentary coffee.