

TUESDAY 25th DECEMBER 12-4pm

Christmas Day 5 Course Set Menu

Glass of Prosecco and canapés on arrival

£69.90 per Adult

£10 deposit per person required on day of booking. Deposit non-refundable if booking cancelled within 5 days of the event.

Pre-Order is required and must be received no later than Monday 17th December. Payments can be taken by phone.

To Start

PASTA FAGIOLI E ZAMPONE

A traditional Italian hearty soup of pasta, pork, potatoes and beans garnished with Italian herbs, topped with Zampone, a delicious and succulent uniquely prepared Italian sausage.

ROSSINI PLATTER (V)

Selection of scallops, prawns and mussels presented with a variety of gratin.

CARPACCIO DI POLPO (V)

Light, refined dish of octopus cooked to perfection and baked with a combination of spices, pressed into thin slices. Served with the chef's special salmariglio sauce.

FUNGHI GIUSEPPE (V)

Mushrooms stuffed with three Italian cheeses of dolce latte, taleggio and caprino, coated in breadcrumbs, fried and served in a basket of parmesan on a bed of pane carasau, a crispy Italian bread drizzled with honey.

CROSTINO MARE E MONTI

An explosion of flavours on your palate with this fresh Tuscany Italian bread combination topped with clams, mussels, prawns, octopus and sausage.

Main Course

TACCHINO RIPIENO

Tender breast of turkey with a well-seasoned stuffing of Italian sausage, sage, scamorza smoked cheese and pine nuts, served in a saffron cream sauce with mixed mushrooms and pancetta juliennes.

FILETTO TORNADO ROSSINI

9oz beef fillet chargrilled to your liking served on bed of Italian toasted bread, topped with foie gras, duck Pâté. Finished with an exquisite madeira wine sauce.

AGNELLO AL PISTACHIO

Juicy rack of lamb served pink, coated with Sicilian pistachio served in a bed of carrot mash and coriander, finished in a fresh cherry reduction sauce.

GRIGLIATA DI PESCE (V)

The ultimate feast for seafood lovers. This dish contains a selection of seabass, swordfish, tuna, scallops and a king prawn, chargrilled and served with mixed salad and a juicy lemon dressing.

TIMBALLO DI RISOTTO NATALIZIO (V)

Delectable dish of delicate flavours and intense aromas created with risotto, asparagus and a selection of wild mushrooms wrapped with roasted aubergine and topped with soft buffalo mozzarella cheese.

All mains served with roasted seasonal vegetables and potatoes



CHEESE BOARD

A selection of Italian chesses and crackers.

DUO DI CHEESECAKE

A divine combination of chocolate cheesecake and baileys cheesecake.

For Dessert

TORTA DI MELE

Titillating apple pie served warm with Italian custard.



SELECTION OF ICE CREAM

Trio of ice cream. A selection of flavours available.

TIRAMISU

Homemade Italian coffee-soaked sponge biscuits with layers of velvety mascarpone cream.

COFFEE, TEA & CHOCOLATES TO FINISH