



CHRISTMAS MENU

AVAILABLE FROM THE 1ST TO 24TH OF December 2025

STARTERS

COCKTAIL DI GAMBERI E AVOCADO

Sliced avocado with peeled prawns in cocktail sauce on a bed of salad

CALAMARI FRITTI

Deep fried tender squid served with homemade tartar sauce

VERDURE GRIGLIATE E FIOR DI LATTE

Marinated grilled courgettes, peppers, asparagus and mozzarella

FUNGHI RIPIENI

Roasted mushrooms filled with mixed roast vegetables and melted cheese au gratin

PROSCIUTTO DI PARMA CON MELONE

Thin sliced San Daniele Parma ham with Gallia melon

FORMAGGIO FRITTO CON FRUTTA

Deep fried camembert, fresh fruit and cranberry sauce

MINESTRONE DI VERDURE

Homemade vegetables soup

MAIN COURSES

TACCHINO TRADIZIONALE

Traditional hand carved roast turkey with all the trimmings

PETTO DI POLLO AI FUNGHI

Free range chicken escalope with mushrooms, sherry and cream sauce

FILETTI DI SPIGOLA CON ASPARAGI

Fillet of fresh sea bass with green fresh asparagus and white wine

GAMBERI AGLIO E PEPERONCINO

Grilled shelled tiger prawns with red chilli, garlic and tomato

STINCO DI AGNELLO

Slow cooked lamb shank in white wine and vegetables with mash potatoes

FETTUCCINE CON RAGU DI MANZO

Egg fettuccine pasta with homemade slow cooked beef ragout

RAVIOLI AI PORCINI

Porcini ravioli with wild mushrooms sauce and a touch of cream

DESSERT

CHRISTMAS PUDDING OR CHOICE OF DESSERT OF THE DAY £ 8.50 EXTRA

Lunch - 2 course £ 30.50

Dinner - 2 courses £ 33.50

An Optional 10% Gratuity will be shown on your Bil