

# Festive Dinner

## MENU

### STARTERS

Bruschetta, chicken liver pate, fig jam (GFA)

Carciofo, Deep fried artichokes, ricotta and lemon, olive and lemon salsa (GF, VEA)

Polpette

Beef meatballs in a rich tomato sauce, served with toasted focaccia

Mussels alla puttanesca

Mussels with tomatoes, anchovy, garlic, chili, capers and olives (DF, GF)

Asparagi alla carbonara

Egg yolk, Parmesan, black pepper (GFA)

### MAIN COURSES

Saltimbocca di tacchino

Turkey saltimbocca with Parma ham, sage and Dolcelatte cheese, white wine sauce (GF, DFA)

Bracirole

Beef parcels, stuffed with garlic, herbs and Parmesan cheese, served with creamy polenta (GFA)

Orata

Sea bream with capers, tomatoes, olives, salsa verde (GF, DFA)

Gnocchi (GF, VEA)

Pumpkin with caramelised onions, spinach, cooked in sage and butter

Spaghetti vongole

Clams with Garlic, parsley, chilli, white wine, lemon and fresh tomatoes (GFA, DF)

### DESSERTS

Tiramisu

With sweet masala wine

Bread and butter pudding

With homemade panettone and vanilla ice cream (contains alcohol)

Torta caprese

Almond and chocolate cake served with creme chantilly and berries  
(GF, DFA, N)

Pavlova

Orange mascarpone, berries, figs and raspberry coulis (GF)(DFA)

Panna cotta

Baileys and white chocolate, caramel sauce, gingerbread (GFA)

£34.00 2 course/£40.00 3 course

£10.00 deposit required per person/pre order required



# *festive lunch*

## MENU

### STARTERS

Soup

Minestrone (GF, DF, VE)

Bruschetta

Chicken liver pate, homemade chutney (GFA)

Mushrooms

Pancetta, sherry, cream, puff pastry top (GFA)

Sardines

Olive oil, garlic, rosemary, lemon (GF,DFA)

### MAIN DISHES

Turkey

With all the trimmings (GFA, DFA)

Mackerel

Tomatoes, capers, lemon, olive oil, garlic, sauté potatoes (GF,DF)

Parmigiana

Layers of fried aubergine, Mozzarella, tomato sauce (GF,VEA)

Lasagna

Meat lasagna, homemade pasta, Bolognese, Mozzarella, Parmesan

### DESSERTS

Panna cotta

Vanilla with winter fruit and coulis (GF)

Tiramisu

With sweet masala wine

Apple pie

With Orange mascarpone pastry, homemade custard

2 course £25.00/3 course £30.00

£10.00 deposit required at time of booking/pre order required