

CHRISTMAS EVENING MENU

V Minestrone alla Genovese

Traditional Italian Vegetable soup with pasta & borlotti beans

Pate Maison

Smooth chicken liver pate with toast & sweet red onion chutney

Gamberoni Piccante

Grilled king prawns on garlic toast with chilli, cream & garlic

Piatto Nordico

Smoked salmon with Marinated Tuna & swordfish served with tiger prawn salad

V Tris di Bruschette

mixed bruschetta classic tomato & basil; grilled med veg, avocado cherry tomato & pesto

Salsiccia e Fagioli

Tuscan Italian sausage stew with borlotti beans & fresh herbs

Lasagna al Forno

Traditional Homemade lasagne with a rich Bolognese & cheese sauce

Risotto Mare Monti

Risotto with monkfish medallions & king prawns with courgettes & red onions

V Ravioli Pepperoni e Formaggio

Roasted pepper & goats cheese filled ravioli in a sauce of sundried tomatoes & fresh basil

Arrosto di Tacchino

Roasted turkey in a herb gravy with traditional trimmings

Branzino con Prosciutto

Seabass in lemon butter topped with fried courgette & parma ham with saute potatoes

Saltimbocca alla Romana

Veal Escalope's topped with Parma ham & mozzarella with white wine & herbs

Bistecca al Pepe

Grilled Rib Eye Steak with pepper sauce served with chunky chips

Penne Salsiccia e Filetto e Funghi

Short pasta with fillet steak, Tuscan sausage, wild mushrooms & garlic

Meringue with honeycomb ice cream & strawberries

Tiramisu

Christmas pudding

Cheese & Biscuits

Caramel cheesecake

£30 3 courses

10% service charge on tables of 6 or more

Server when ordering so that we can ensure your safety.
Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces.

Gluten free pasta is available upon request and we are happy to accommodate any specific dietary requirements.



WE ARE CLOSED

Tuesday 25th DECEMBER, Wednesday 26th DECEMBER
JANUARY 1ST-2019 & JANUARY 2ND 2019

Christmas Bookings Terms and Conditions.

All bookings are provisional until confirmed in writing or via email, provisional bookings are held for a maximum of 7 days.

All tables of 5 or more persons must pay a £10 per head NON REFUNDABLE DEPOSIT.

Only the deposit for those attending will be deducted from the final bill.

For Group bookings for lunch and early evening the maximum time allowed for reservations is 2hrs 30 mins .

Customers reserving tables from 7.pm onwards in the month of December on the ala carte or Christmas menu may stay as long as they wish.

For ALL tables of 8 or more we require the food preordered a minimum of 24 hours in advance.

All credit cards are accepted and payments can be made in person or over the telephone.

All prices are inclusive of vat as per the menu and a 10% service charge is added to the final bill on tables of 6 or more