

# CHRISTMAS MENU 2015

SERVED FROM 1ST - 24TH DECEMBER

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TWO COURSES £24.00



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THREE COURSES £27.00

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## STARTERS

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### ANTIPASTO ALLA SICILIANA

Mortadella, pancetta coppata, a selection of Sicilian cheeses, kalamata & nocellara olives, aubergine caponata & grissini

G D

### INSALATA DI MARE

Seafood salad of Squid, Octopus, Mussels & Prawns in extra virgin olive oil, lemon juice, grated carrots & celery served with Italian grissini

G

### BRUSCHETTA CON CAPONATA

Slow cooked Sicilian aubergine caponata served on toasted Italian bread & topped with ricotta salata

G D V

## MAINS

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### TACCHINO ALLA SALTIMBOCCA

Pan fried Turkey escalope wrapped in Parma ham, served with dauphinoise potatoes, roasted root vegetables & finished with a Marsala wine sauce

G D

### EGLEFINO AL ASPARACI

Oven baked smoked Haddock fillet in a bechamel & asparagus sauce served on a bed of herb crushed new potatoes

D

### PORCHETTA

Slow roasted pork belly rolled & stuffed with rosemary, garlic, breadcrumbs, sundried tomatoes & mozzarella served with root vegetables & Chianti red wine sauce

G D

### PAPPARDELLE PORRO E FUNGHI

Pappardelle pasta tossed with leeks, chestnut mushrooms, garlic, onions & tarragon in a creamy white wine sauce

G D V

## DESSERT

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### TRIO OF CHOCOLATE MOUSSE

Dark, milk & white Chocolate mousse set on a sponge base

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### SALTED CARAMEL CHEESECAKE

Crunchy biscuit base with a rich vanilla cheesecake & a thick layer of salted caramel & flaked almonds

G D N

### FORMAGGI SICILIANI

A selection of Sicilian cheeses served with aubergine chutney, pine nuts, grapes & grissini  
(£3 supplement)

G D N

### COPPA DI MACEDONIA

Fresh winter fruit salad (free from gluten & nuts)

Contains Gluten (G) Contains Dairy (D) Suitable for Vegetarians (V) Contains Nuts (N)

Terms & conditions: \*Please note that we operate 2 sittings and therefore, there is a 2 hours maximum sitting period for tables booked for times from 6pm to 7:30pm. \*The maximum table size we can accommodate on Monday to Tuesday and Sunday is 24 persons. \*The maximum table size we can accommodate on Wednesday to Saturday night is 16 persons. \*All bookings over 8 persons must be confirmed with either a debit card or cash deposit of £5 per head at the point of booking. \*A pre-order of food from the Christmas set menu OR the normal menu requirements MUST also be provided 48 hours before the day of the booking for tables of 10 or more persons. \*For group reservations over 20 persons please contact one of the management team who will be able to assist with your requirements. \*We require a minimum of 24 hour notice period for any cancellations / table amendments. \*Please note that a notice period of less than 24 hours may lead to your deposit not being refunded. \*We cannot facilitate a cash bar, all drinks and food can only be recorded on one bill. \*Due to strict health & safety regulatory requirements, clients are not permitted to bring any food that has NOT been prepared or controlled on the premises (Fratelli), including birthday cakes. \*Discount cards (Millbrook Golf Club & Flitwick Leisure Gold Members, Indigo residential staff & newsletter offers) are only valid for tables up to 4 persons. Please note we may require a valid credit card number to confirm bookings. Unless we specifically refer to a "refundable deposit", we do NOT charge anything to the credit card unless there is a "no show" of which we have no prior notice. Refundable deposits are credited in full to your account balance on payment on departure.