

Welcome appetiser

Canapés with olive tapenade, accompanied by cheddar cheese, pineapple and grape skewers.

Starter

Zuppa di piselli

Pea soup served with crispy croutons

Formaggio di capra e bresaola

Goat's cheese and bresaola, served with caramelised red onions on a bed of rocket

Prosciutto e melone

Parma ham served with fresh melon

Fritto misto

A selection of fried calamari, whitebait and scampi, served with homemade tartare sauce

Gamberoni al vino bianco

Grilled king prawns served with a butter, garlic and white wine sauce

Middle course

Sorbetto al limone

Lemon sorbet

£94.95

Main Course

Tacchino di Natale

Traditional roast turkey served with all the trimmings

Sogliola alla griglia o alla Mugnaia

Grilled Dover sole or Dover sole Meunière

Misto di carne alla griglia

A selection of grilled meats, including chorizo, lamb, chicken and sirloin steak, served with a garlic, white wine and rosemary sauce

Vegetarian option

Risotto ai funghi porcini e ravioli ricotta e spinaci

A combination of porcini mushroom risotto and ricotta and spinach ravioli, served with butter and sage sauce.

All fish & meat dishes are served with fresh vegetables and new potatoes.

Dessert

CHRISTMAS PUDDING

BANANA MERINGUE

HOMEMADE TIRAMISU

PASSION FRUIT PUDDING

COFFEE AND MACAROONS