

Starter

Zuppa di porri e pancetta
Homemade leek soup with crispy bacon,
served with bread

Funghi ripieni ✓
Portobello mushrooms "au gratin" stuffed
with spinach & ricotta cheese,
served with saffron sauce

Prosciutto e melone
Parma ham & fresh melon

Involtini al salmone
Smoked salmon rolls with prawns & cocktail
sauce, served on a bed of rocket

Bruschetta pomodoro e avocado ✓
Toasted bread topped with
cherry tomatoes, avocado & basil

Middle course

Sorbetto alle pere
Pear sorbet

£94.95

Main Course

Tacchino di Natale
Roast turkey with walnut sauce,
served with all the trimmings

Merluzzo mari e monti
Grilled cod served with prawns, mushrooms
and with wine sauce

Filetto ai porcini
Grilled Angus fillet steak served with
sautéed porcini mushrooms

Anatra all'arancia
Duck breast in caramelised orange sauce

Vegetarian option

Ravioli burro e salvia ✓
Parmesan ravioli pasta with butter and sage

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

Dessert

CHRISTMAS PUDDING
CARAMELISED ORANGES
HOMEMADE TIRAMISU
PEAR IN RED WINE SAUCE

COFFEE AND MACAROONS