

Christmas Lunch Menu

Starters

Zuppa di patate e porri (v)

A velvety soup of potato and leek with a touch of cream served with toasted croutons

Bruschetta caponata (v)

Toasted ciabatta with mixed vegetables and goats cheese, cooked in a Sicilian style

Alette di pollo agrodolci

Chicken wings gently sautéed in honey, sultana and chilli finished with balsamic dressing

Funghi all'aglio (v)

Mushrooms in garlic, white wine, chilli and tomatoes served in a parmesan basket

Mains

Crespella ripiena (v)

Pancakes filled with mozzarella, aubergines and courgette in a tomato and parmesan sauce

Tacchino mascarpone e funghi

Succulent turkey breast cooked in mascarpone cheese and mushrooms

Filletti di triglie portofino

Pan fried red mullet, served on a bed of sautéed potato with cherry tomato, broccoli and white wine sauce

Gnocchi al taleggio (v)

Potato dumplings served in a taleggio cheese

Desserts

Italian bread and butter pudding

Layers of Italian panettone with sultanas and double cream, served with hot custard and vanilla ice cream

Torta ricotta e pera

Hazelnut sponge filled with a cream of ricotta cheese and pear is a typical amalfi cake

Tiramisu

Our traditional tiramisu with mascarpone cream coffee and sponge fingers

Cuore caldo al cioccolato

Chocolate pudding melt with vanilla ice-cream

*Two course meal £17.00 & Three course meal £19.00
per person*