



Christmas Party Menu 2017

Friday 1st December to Sunday 24th December

Insalata Gambero - Baby prawns, avocado, pomegranate salad and a marie rose sauce

Granchio - Spiced crab cakes deep fried topped with buffalo mozzarella and served with a chilli sauce

Zuppa al Pomodoro - Tomato and rocket soup topped with grated Parmesan and served with home made bread

Pate di Anatra - Duck liver pâté with red onion chutney and toasted bread

Funghi al Aglio - Wild garlic mushrooms in a cream sauce served in a filo basket

Formaggio di Capra - Goats cheese in breadcrumbs fried and served on a bed of rocket with cranberry sauce

Bruschetta Romana - Toasted Italian bread topped with vine cherry tomatoes fresh basil and buffalo mozzarella

Calamari Fritti - Crisp fried calamari with roast garlic and lemon salsa dip

Bistecca al Pepe - 8oz sirloin steak, with grilled asparagus, plum tomatoes and a classic peppercorn sauce

Pollo Funghi - Grilled chicken breast topped with mushrooms and mozzarella cheese with a white wine cream sauce

Lasagna Vegetariana - Layers of pasta with vegetable ratatouille, tomato ragu, bechamel sauce baked with mozzarella and Parmesan

Linguini Gamberoni - Linguini pasta with garlic baby prawns, cherry tomatoes, tiger prawns and a white wine and butter sauce

Tacchino Inglese - Turkey escalope wrapped with pancetta served with pigs in blankets, stuffing and a rich red wine sauce

Agnello Menta - Lamb cutlets with a mint and gravy sauce

Risotto Primavera - Arborio rice with chicken, broccoli, baby carrots, sugar snap peas in a light cream sauce topped with Parmesan shavings

Branzino Et Alia - Sea bass fillets pan fried and served on a bed of spinach with a lemon sauce

(All served with seasonal vegetables, French fries and roast potatoes for the table to share)

Tiramisu - Espresso dipped lady fingers with layers of sweet mascarpone zabaglione dusted with coco

Torta di Cioccolato - Deep rich chocolate tart served with vanilla ice cream

Torta di Mele - Apple pie with rich custard

Vanilla cheesecake - with winter berry compôte

Sticky toffee pudding - with vanilla ice cream

Selection of Cheese and Crackers - with spiced onion relish

Italian Ice Cream Selection

Three courses £26.95 - Two courses £21.95

(Please note that there will be a discretionary 10% service charge for parties of 8 or more)

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