



Christmas Day Menu 2018

£69.95

A glass of Prosecco on arrival

Olives and bread sticks

Zuppa Della Casa

Butternut squash and sage cream soup with roasted almonds and home made bread

Funghi al Aglio

Pan fried mixed mushrooms in garlic and a cream sauce served on a pizzette

Insalate Gamberoni

Cocktail prawns, smoked salmon, horseradish and a lime vinaigrette salad

Paté

Duck liver paté served with a cranberry sauce and toasted home made bread

Capesante

Scallops wrapped in pancetta on a skewer served on a lobster risotto with green peas

Carpaccio di Filetto

Sliced raw fillet steak on a mustard honey mustard base with olives, rocket, parmesan shavings and drizzled with a hint of Worcester sauce

Tacchino Inglese

Hand carved turkey breast with pigs in blankets, stuffing and a rich red wine gravy

Filetto al Pepe

8oz fillet steak with a classic peppercorn sauce

Risotto Verdure

Arborio rice with asparagus, cherry tomatoes, courgette, green peas, roasted aubergine cubes in a butter wine sauce

Pollo Ripieni

Chicken breast filled with sun dried tomatoes, parmesan, asparagus in breadcrumb and served with a tomato cream sauce

Halibut

Pan fried halibut steak with lemon, djon cream sauce finished by salmon caviar served with deep fried saffron mash potato balls and watercress

Angello Menta

Lamb rack in a herb crust with a pea purée and a mint gravy sauce

- All served with seasonal vegetables, French fries and roast potatoes for the table to share •
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Torta di Cioccolato - chocolate tart on an almond base with vanilla ice cream

Homemade Christmas pudding - with a brandy sauce

Profiteroles - filled with crème pâtissiere and orange topped with white and dark chocolate

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

Italian Ice Cream Selection

Formaggio - dolcelatte, baked camembert with garlic and rosemary, pecorino, grapes, celery, red onion relish and crackers

