



## **Festive Lunch**

*1st Dec to 19th Dec*

*27th Dec to 30th Dec*

**2 Course £11.50 • 3 Course £13.50**

*20th Dec to 24th Dec*

*26th Dec & 31st Dec*

**2 Course £15.00 • 3 Course £17.00**

## **Starters**

### **Minestrone** V (GF) (vegan)

Traditional Italian vegetable soup,  
served with crusty Italian bread

### **Zuppa Di Pomodoro E Caspicum** V (GF) (vegan)

Tomato & roast pepper soup,  
served with crusty Italian bread

### **Polpette Della Zia**

Large meatballs stuffed with mozzarella & basil,  
cooked in a rich Napoli & chilli sauce

### **Parfait Di Fegatini Di Pollo** (GF on request)

Chicken liver parfait wrapped in pancetta,  
served with toast & caramelised onion

### **Funghi Ripieni** V (GF on request)

Deep fried breaded mushrooms,  
stuffed with mozzarella cheese & tomatoes,  
served with a garlic mayonnaise dip

### **Pollo Fritto Picante**

Deep fried chicken strips in a spicy batter,  
served with a dressed salad & sweet chilli sauce

### **Crostini Di Formaggio Di Capra** V (GF on request)

Toasted Italian bread topped with goats  
cheese & caramelised onion, finished with  
rocket & a balsamic reduction

### **Gamberetti Con Mela** (GF)

Sweet apple chunks mixed with prawns  
in a Marie Rose sauce

## **Mains**

### **Salmone Fiorentina** (GF)

Fillet of Salmon with wilted spinach, set on a  
creamy whole grain mustard & cheese mash,  
finished with a cream & lime sauce

### **Tacchino Tradizionale** (GF)

Norfolk turkey with homemade stuffing & chipolatas  
in a sage & claret jus. Served with roasted potatoes,  
Brussels sprouts, carrots & cranberry sauce.

### **Pollo Ripieno** (GF)

Breast of chicken stuffed with fresh tomato, mozzarella &  
basil in a spicy Aurora sauce. Served with arborio rice

### **Pasta Del Giorno** (V, GF or vegan on request)

Chef's special pasta dish of the day

### **Maiale Alla Scozzese**

Scallops of pork stuffed with haggis, in a whisky sauce.  
Served with lyonnaise new potatoes

### **Piatto Del Giorno Vegetariana** V (vegan on request)

Chef's special vegetarian dish of the day

### **Beef Stroganoff** (GF on request)

Strips of beef cooked in a mushroom, onion, cream,  
demi-glace & french mustard sauce. Served with arborio rice

### **Piatto Del Giorno**

Chef's special dish of the day

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## **Desserts**

### **Torta Natalizia** V

Traditional Christmas pudding served with brandy sauce

### **Tiramisu** V

### **Torta Al Cioccolato** V (GF)

Hot chocolate fudge cake served with ice cream

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# **Buon Natale**