



WINTER EVENING FESTIVE DINNER

FESTIVE DINNER MENU

3 COURSES £55

STARTERS

Soup of the Day (VE) (GF available)
Home-made bread

Mini Mushroom Arancini
Black garlic mayonnaise, Parmesan,
truffled duxelle, fresh rocket

Chicken, Avocado & Blue Cheese Salad (GF available)
Grilled chicken strips, mixed leaves, orange,
avocado, pomegranate, blue cheese dressing
(served in a tortilla basket)

Antipasto Italiano (GF available)
Selection of Italian cured meats & cheeses,
home-made bread

Crispy Calamari
Tartare sauce

Smoked Salmon (GF available)
Marinated with beetroot, served with capers, shallots,
Mascarpone & lemon cream, home-made bread

King Prawn & Avocado Cocktail Salad (GF available)
King prawns, avocado, tiger prawn, Marie Rose Sauce,
paprika dust, home-made bread

MAIN COURSES

Served with seasonal vegetables and roasted potatoes for the table to share

Porcini Mushroom Risotto
with **Fresh Black Truffle** (GF, V or VE available)
Fresh black truffle, garlic, white wine, Parmesan

Traditional Roast Turkey Parcel au Jus
(can be served without the Parma ham)
Parma ham, onion & sage stuffing, cranberry sauce, kale

28 Days Aged Aberdeen Angus
Rib-eye Steak (10oz) (GF available)
Chipped potatoes, peppercorn sauce, grilled tomato

Oven-baked Fillets of Sea Bass (GF)
Creamy saffron sauce, capers, green beans

Linguine alla Marinara (GF available)
Mussels, king prawns, octopus, squid, tiger prawn,
cherry tomatoes, lobster and brandy bisque

Corn-fed Chicken Supreme (GF)
Fennel and potato mash, pan-fried fennel,
black olives, confit garlic, rosemary & thyme gravy

DESSERTS

Christmas Pudding (V)
Brandy cream sauce, rum flambé

Noel's Red Velvet Cake
Cream cheese filling

Italian Cheese Selection (GF available)
Served with crackers, nuts and honey

Fruit Medley (V)
Fresh fruit, fruit caviar, apple and honey syrup

Selection of Italian
Ice Cream/Sorbet (GF, V & VE available)
Choose three scoops of vanilla, chocolate,
strawberry, pistachio,
Ferrero Rocher ice cream/
lemon, raspberry or mango sorbet

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.
For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan