



## Christmas Menu A

### Starters

**Antipasti di pesce.** Scottish smoked salmon & Greenland prawns with marie rose sauce.

**Grilled goats cheese.** Grilled goats cheese served with roasted pear, pine nuts, rocket and a honey dressing.

**Ham hock terrine** served with apricot chutney & altamura toast

**Beef carpaccio** Seared beef, thinly sliced, served with watercress and a horseradish dressing.

**Melanzane alla parmigiana (V)** Aubergine layered with cheese & tomato sauce

### Main courses

**\*Rump of lamb** served with potato fondant, grilled artichoke, roast peppers, red wine jus.

**Tortelli verde** Egg pasta parcels filled with ricotta & spinach, tomato sauce with a touch of cream , spinach, pecorino cheese.

**\*Duck.** Gressingham duck breast, roast butternut squash & a grape and marsala sauce.

**\*Corn fed chicken breast.** Wild mushrooms, shallots, white wine and cream sauce.

**\*Salmon.** Grilled & served with asparagus hollandaise sauce

*\*Served with vegetables & potatoes.*

### Dessert

**Trio di formaggi.** pecorino gorgonzola scamorza poached pear & biscuits

**Tiramisu**

**Profiteroles.** Home made profiteroles, chocolate sauce.

**Panettone Bread and butter pudding,** served with custard.  
Selection of Italian ice cream.

## 2 Courses £26.95 3 Courses £ 31.75

If you would like to order from a Christmas menu it must be used by the whole table.

*If you have any allergies please make a member of staff aware.*

Service not included. For parties of 6 or more an optional 10% will be added.

*Available Monday 25 November – Friday 20 December*