



Christmas

LUNCH MENU



4th - 23rd December - 27th - 30th December

- V ROASTED SWEET PEPPERS
MINI BRUSCHETTA** 7.25
with Mascarpone
- PARMA HAM MINI BRUSCHETTA** 7.95
with Mascarpone and pistachio nuts
- MINI BRUSCHETTA TRIO** 9.95
Parma ham on Mascarpone, roasted peppers
on 'Nduja calabrese, sundried tomatoes on pesto

- V MEDITERRANEAN OLIVES** 4
- V SUNDRIED TOMATOES** 4
- V ARTISAN FOCACCIA** 6.95
to dip in extra virgin olive oil
& balsamic vinegar
- V ARTISAN GARLIC FOCACCIA
WITH CHEESE** 6.50
9.50

- V SOUP OF THE DAY**
Served with Italian sourdough bread and butter 6

PASTA SPECIAL OF THE DAY

See the board

GRILLED ITALIAN PANINI

Made with authentic Italian ingredients and served
with Med style side salad dressed with e.v.o. and balsamic glaze

FESTIVO - 10.95

Turkey, cranberry sauce, sage and onion stuffing

- V VEGETALE - 9.95**
Mascarpone cheese, peppers, aubergines
and zucchini mix, red onion and sundried tomatoes

PARMA - 10.95

Parma ham, mozzarella, rocket salad leaves, s.d. tomatoes, basil

FRESCO - 10.95

Pesto, Italian cooked ham and mozzarella,
grilled sweet peppers, basil



**SEE THE BOARD
FOR MORE
DELICIOUS
PASTA SPECIAL**



- V SIDE SALAD 5.95**
Mixed salad leaves, cherry
tomatoes, peppers and red
onion dressed with e.v.o.
and a balsamic vinegar glaze

MAKE IT A COMBO - ADD A BOWL OF SOUP 3.50



SHARING PLATTERS

GRANDE (FOR 2 SHARING) 30.95 - PICCOLO (FOR 1) 15.95

A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, taralli savoury biscuits, sweet onion in balsamic vinegar, side salad, crackers and oatcakes



Christmas



D I N N E R M E N U

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2 Course - £28.95 · 3 Course - £36.95



TO START



Beetroot soup with a touch of cream cheese served with Italian sourdough bread and butter



King prawns on a bed of crunchy salad leaves, garlic butter, chopped cherry tomatoes and lemon zest, served with crusty Italian bread



Orange duck paté, salad, Port and fig chutney with oatcakes

MAIN

Sea bremm fillet in a lemon zest and dill sauce, cherry tomatoes and seasonal vegetables



Roast turkey and honey glazed smoked gammon accompanied with rosemary roasted potatoes, pig in blankets, carrot and broccoli with gravy and a cranberry sauce aside



Lobster ravioli with fresh cream sauce, capers, with a splash of white wine and aromatised with lemon zest. Finished with pink peppercorn and parsley

TO FINISH

Italian traditional Panettone - a light sponge with raisins and orange candy - served with warm brandy sauce



Delizia al limone, delicious sponge cake dome filled and coated with lemon cream



Apple treacle and gooseberry crumble tart served with warm brandy sauce



Tea or Coffee



Call 01738 552709 to make a reservation

We do require a deposit of £10pp payable at the time of booking

A pre-order is kindly requested

We regret that the reward card points are not redeemable over the festive period.

