



SINCE 1974 - CELEBRATING 50 YEARS

FESTIVE & SHOWTIME MENU

1ST - 24TH DECEMBER 2023

ANTIPASTI

LOBSTER AND PRAWNS RAVIOLI PASTA, IN CHERRY TOMATO AND LOBSTER SAUCE

(GFA) DUCK LIVER PATE, CRANBERRY CHUTNEY, SEEDED GRANARY BREAD

(VG) (GFA) RED PEPPERS, LENTILS & ROAST TOMATO SOUP
WITH OREGANO & OLIVE OIL FOCACCIA CRUTONS

(V) CLASSIC BUTTON MUSHROOMS WITH CREAM & GARLIC, RUSTIC BREAD

(V) (GFA) GRILLED GOAT CHEESE WITH BALSAMIC ONION & HAZELNUTS CRUST

SECONDI

(GFA) SLOW ROAST TURKEY BREAST WITH CHIPOLATA, ROASTING JUS, CRANBERRY & PORT SAUCE

(GFA) PRIME ROAST ANGUS BEEF (SERVED PINK), SHALLOTS, RED WINE & MUSHROOMS SAUCE

ALL THE ABOVE SERVED WITH SEASONAL VEGETABLE & ROAST POTATOES

(GFA) SEA BASS FILLET, WITH PRAWNS, CLAMS & MUSSELS IN MARINARA SAUCE,
LEMON & CAPERS MELTING POTATOES

(GFA) 11oz GRILLED ANGUS SIRLOIN STEAK THREE PEPPERCORN MELANGE
IN CREAMY SAUCE, SKIN-ON-FRIES (SUPPLEMENT &15)

(VGA) (GFA) CARNAROLI RICE RISOTTO, WITH SAFFRON AND TALEGGIO CHEESE, CRISPY "CAVOLO NERO"
SERVED WITH SPINACH AND ROMAINE LETTUCE SALAD

LA DOLCE VITA

(V) CLASSIC RICH CHRISTMAS PUDDING, BRANDY SAUCE & ORANGE MARMALADE

(V) DARK CHOCOLATE SPONGE, CHOCOLATE FUDGE SAUCE, CLOTTED CREAM ICE CREAM

TIRAMISU CHEESECAKE, "SAVOIARDI" BISCUITS BASE DOUBLE ESPRESSO AND LIQUEUR COFFEE,
LAYERED WITH MASCARPONE MOUSSE, COCOA POWDER

(VGA) (GFA) "FIOR DI LATTE" ICE CREAM, CHOCOLATE COOKIES CRUMBLE,
AMARENA CHERRY, WHIPPING CREAM

V - VEGETARIAN | VGA - VEGAN ADAPTABLE | GFA - GLUTEN FREE ADAPTABLE.
PLEASE MAKE YOUR WAITER AWARE IF YOU WANT THE DISH TO BE GLUTEN FREE.
WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS.
PLEASE ENSURE YOU MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE WHEN ORDERING.