



SINCE 1974 | CELEBRATING 50 YEARS



FESTIVE & SHOWTIME MENU

28th NOVEMBER – 24th DECEMBER 2023

ANTIPASTI

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

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

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

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

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

SECONDI

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

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

*ALL THE ABOVE SERVED WITH APPLE & CRANBERRY BRAISED RED CABBAGE
OLIVE OIL BRUSSEL SPROUTS & ROSEMARY ROAST POTATOES*

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

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

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

LA DOLCE VITA

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

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

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

"FIOR DI LATTE" ICE CREAM, CHOCOLATE COOKIES CRUMBLE, (VGA/GFA)
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 vegan or gluten free.

While we cannot guarantee allergen absence, please let your waiter know of any allergies when placing your order.

