

Christmas Menu

2 COURSE £30 * 3 COURSE £35 * FRIDAY, SATURDAY & LIVE MUSIC NIGHTS £46

FESTIVE COCKTAILS TO START £13

SARTI SPRITZ
fruity sarti, prosecco and soda

CIAO MARGARITA
tequila, passionfruit, cointreau and lime
(classic or spicy available)

STRAWBERRY HUGO SPRITZ
st-germain elderflower, strawberries, prosecco and soda with fresh mint

WINTER NEGRONI
campari, port and gin



STARTERS

WINTER VEGETABLE SOUP (v, ve, gf)

PRAWNS AND MELON COCKTAIL marie-rose and mixed leaves (gf)

FESTIVE PÂTÉ AL' ARANCIA chicken liver, orange and cognac parfait, red onion chutney, toasted ciabatta

ARANCINI crispy mozzarella and tomato breaded rice balls, aioli mayonnaise (v)

BRUSCHETTA chopped tomatoes, olive oil, basil and garlic on toasted crostini (v, ve)

GAMBERONI (£5 SUPPLEMENT) pan-fried butterfly king prawns with garlic, wine and chillies (gf)

BEETROOT SALAD crumbled goat's cheese, walnuts and balsamic (v)

GARLIC & MOZZARELLA PIZZETTA (v) (ve on request)

MAIN COURSE

ROAST TURKEY served with roast potatoes, festive seasonal vegetables and gravy

SEA BREAM pan-roasted fillet, new potatoes, cherry tomatoes, courgettes and olives

PORK TENDERLOIN creamy mushroom and marsala sauce, sauté potatoes and seasonal vegetables

GRILLED SIRLOIN STEAK (£10 SUPPLEMENT) chips, wild rocket and option of red wine jus (gf)

SPAGHETTI BOLOGNESE

RISOTTO AI FUNGHI sauteed mushrooms, peas and rocket (v, ve, gf)

PIZZA PEPPERONI | PIZZA MARGHERITA (v)

DESSERT

PANNETTONE BREAD & BUTTER
vanilla custard and amaretti crumbs

SICILIAN LEMON TART
berry compote

CANNOLI SICILIANI
ricotta cream and pistachio drizzle

MANGO SORBETTO (ve, gf)

CLASSIC TIRAMISU

TERMS & CONDITIONS

Please appreciate that all of our food is freshly prepared and not all ingredients are shown in the dish descriptions. If you have any food allergies, please inform your server. A deposit of **£10 per person** is required for bookings of more than 6 guests, along with a pre-order for bookings of 10 or more guests. Our cancellation notice period is strictly **48 hours**. A **10% service charge** will be added to tables of 6 or more guests.

