



## CHRISTMAS MENU

2 COURSES £18pp

3 COURSES £23pp

SERVED 3RD DEC-23RD INCLUSIVE

### STARTERS

#### MINISTRONE (GF V Vv)

With Italian bread (GF bread available upon request)

#### CHICKEN TEMPURA

Fried In our crispy batter with sweet chilli dip

#### FETA SALAD (GF V)

Feta cheese, orange segments, misto olives, mixed leaves, orange dressing

#### KING PRAWNS

Sun blush marie rose, rocket nest, cherry tomato and olive focaccia

#### PESCE MISTO

Mix of tempura King prawns and breaded monkfish tail. With tartare sauce and mixed leaf salad

#### ANTIPASTO

Salami, Parma Ham, feta, sun blush tomatoes, misto olives, cherry tomato and olive focaccia, olive oil and balsamic dip

#### HAM HOCK AND APRICOT TERRINE

With plum and apple chutney, mixed leaves, toasted Italian bread

### MAINS

#### TURKEY (GF)

Classic roast turkey breast, served with all the trimmings.

#### POLLO

Pan-fried chicken breast, mushroom and pancetta red wine jus, crispy leeks. Served with seasonal vegetables and garlic and rosemary potatoes.

#### SPAGHETTI VERDE (V Vv)

Courgette, mixed peppers, red onion and sugar snap peas in a basil olive oil

#### FRITTO MISTO

Breaded monkfish tail and tempura king prawns. With fries, tartare sauce and mixed leaves

#### PENNE POLLO

Diced chicken breast, mixed peppers and mushrooms in a cream sauce

#### BRAISED BEEF (GF)

Slow cooked In Chianti wine. Served with seasonal vegetables, cherry tomato and olive focaccia and garlic and rosemary potatoes.

#### RIGATONI CARNE

Veal fillet strips, Italian sausage and pancetta in a red onion and tomato sugo

#### PORCHETTA (GF)

Boned and rolled pork shoulder. Stuffed with garlic, spices, herbs and slow roasted. Served with seasonal vegetables, rosemary roast potatoes and rich braising jus

#### SEA BASS (GF)

Pan-fried Sea Bass, spiced cous cous, salsa verde and caper popcorn. With seasonal vegetables and rosemary and garlic potatoes

#### 12" STONEBAKED PIZZA (V)

Hand-stretched and topped with signature pizza sauce and creamy mozzarella

#### Choose from -

##### (1) GOATS CHEESE (V)

Creamy goats cheese, red onion, rocket, balsamic reduction

##### (2) MEAT FEAST

Pepperoni, Italian sausage, pancetta and salami

##### (3) PICCANTE

Cajun chicken, roasted peppers, fresh chilli

\*GF/V/Vv - Gluten free/Vegetarian/Vegan

\*\*One menu per customer\*\*

\*\*\*ADD ANY DESSERT FROM OUR A LA CARTE MENU AS A 3<sup>RD</sup> COURSE\*\*\*

