

Festive DINNER MENU

**2 COURSES
FOR £21.95**

**3 COURSES
FOR £26.95**

A £5 SUPPLEMENT WILL BE ADDED TO
SURF & TURF

ALLERGEN LEGEND:

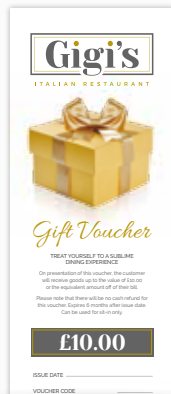
IF YOU HAVE ANY FOOD ALLERGIES
OR INTOLERANCES, PLEASE INFORM
A WAITER WHEN ORDERING.

G Gluten Free **V** Vegetarian

Ask Us

ABOUT OUR GIFT VOUCHERS

THE PERFECT GIFT
TO GIVE TO THAT
SPECIAL SOMEONE
THIS CHRISTMAS



STARTERS

ZUPPA DI NATALE
Roasted parsnip, sweet potato
and ginger soup

CROSTINI DI RICOTTA E SALUMI
with ricotta cheese, venison salami,
rocket and balsamic glaze

CARPACCIO AL SALMONE **G**
Scottish salmon carpaccio in an
olive oil and orange dressing
with buffalo mozzarella and
black truffle garnish

AVOCADO E GAMBERETTI MARIA ROSA **G**
Avocado & prawns topped in a marie rose sauce

ARANCINI DI FORMAGGIO E FUNGHI
Breaded arancini balls filled with cheese
and wild mushrooms with a tomato sugo
and lemon mayonnaise dip

HOMEMADE PANZEROTTI
1/2 portion of homemade filled pasta with
venison and ricotta in a white wine sauce
with a touch of tomato, topped with crispy
pancetta crumbs and pecorino cheese

MAIN COURSE

VEGETARIAN PARMIGIANA **V**
With aubergines & courgettes with vegetarian
friendly mozzarella & parmesan cheeses

SCALLOPINA DI POLLO
Chicken escalope with crispy pancetta,
wild mushroom in a light white wine,
tomato and cream sauce

HALIBUT AL PROSECCO ROSE
Seared halibut fillet in a rose prosecco
sauce on a bed of sweet potato puree,
topped with courgette strips

SURF & TURF
Breaded butterflied king prawns
accompanied with prime scottish fillet of
beef upon a lemon and white wine sauce
and topped with crispy parsnip ribbons

PLEASE NOTE:
There is a £5 supplement for this dish

ANATRA AL AMARENA
Duck fillet with amarena cherries
in a montepulciano red wine reduction
topped with parsnip ribbons

HOMEMADE PANZEROTTI
Homemade filled pasta with venison
and ricotta in a white wine sauce
with a touch of tomato, topped
with crispy pancetta crumbs
and pecorino cheese

CHRISTMAS PIZZA SPECIAL
OUR CHRISTMAS PIZZA SUGGESTION:
Fresh rosemary, garlic and olive oil base
with torn creamy burrata mozzarella,
fresh slices of Parma Ham, crisp rocket
leaves and drizzled with balsamic glaze.

OR PLEASE FEEL FREE TO ORDER
ANY PIZZA OF YOUR CHOICE.

DESSERTS

CHOCOLATE PRALINE
Chocolate praline truffle mousse,
surrounded by a mixed nut sponge,
decorated with a Belgian chocolate
ganache and caramelised hazelnuts.
Served with honeycomb ice cream

TORTA DI FRAGOLE
Two layers of sponge filled with
vanilla cream, topped with strawberries.
Served with strawberry ice cream

**TORTINO WITH CHANTILLY CREAM
& PINE NUTS**
Chantilly cream on a shortcrust pastry base,
decorated with almond sticks and icing
sugar. Served with vanilla ice cream

TORTA CIOCCOLATO
Hot chocolate fudge cake served
with vanilla ice cream

COPPA CARAMELLO
Ferrero Rocher and honeycomb ice cream
with crushed 'Crunchie' biscuit chunks,
toffee sauce & topped with a whole
Ferrero Rocher

**ICE CREAM / SORBET OF YOUR CHOICE
(2 SCOOPS)**
Choose from Vanilla, Chocolate,
Strawberry, Mint Choc Chip, Honeycomb,
Ferrero Rocher Ice Cream, or Lemon,
Mango, Raspberry Sorbet