

# Festive Menu

2015

## 2 COURSES FOR £18.00 OR 3 COURSES FOR £22.00

**PLEASE NOTE:** 2 COURSES FOR £18 - STARTER & MAIN ONLY (NO DESSERT). MENU AVAILABLE ALL DAY FROM MONDAY 7TH DEC TO SUNDAY 3RD JAN. FILLET AND LAMB OPTIONS WILL BE SUPPLEMENTED ACCORDINGLY. CANNOT MIX BETWEEN OTHER MENUS.

### STARTERS

**ZUPPA DI CASTAGNE ARROSTO E PATATE DOLCI**  
Roasted chestnut and sweet potato soup.

**CREPPELLE DI CARNE**  
Homemade crepes stuffed with a meat pate and topped with parmesan cheese.

**GAMBERONI MARIA ROSA**  
King prawns in a marie rose sauce, topped with rocket and lemon.

**COZZE CON ZAFFERANO**  
Fresh mussels in garlic, white wine, onion, saffron and a touch of cream.

**PATE NATALIZIA**  
Homemade chicken liver pate accompanied by cranberry sauce and served with toasted bread.

**TRIO DI CROSTINI**  
Trio of mixed breads including a slice with courgette, a slice with smoked mozzarella and a slice of bruschetta.

**CAPELANTE IN PADELLA**  
Pan seared scallops with a haggis puree and topped with a Glenmorangie sauce.

### MAINS

ALL MAIN COURSES EXCLUDING PIZZA, PASTA AND RISOTTO DISHES ARE SERVED WITH HAND CUT CHIPS AND MEDITERRANEAN ROASTED VEGETABLES.

**PIZZA OF YOUR CHOICE**  
Enjoy one of our homemade pizzas and create the pizza of your choice!

**PASTA DELLA CASA**  
Homemade goats cheese and roast pepper agnolotti topped in a light parmesan cream sauce.

**SCALOPPINA DI TACCHINO**  
Turkey escalope topped with Parma Ham, buffalo mozzarella, sage and topped in a white wine sauce.

**SPIGOLA ALLA SICILIANA**  
Seabass fillet cooked with olive oil, white wine, cherry tomatoes, olives and capers.

**FILETTO ALLA GRIGLIA (£5 SUPPLEMENT)**  
8oz premium quality of Scottish beef. Simply grilled or with a Pepper, Diane or Porcini sauce.

**RISOTTO CON SALMONE E ASPARIGI**  
With salmon, asparagus, white wine and asparagus.

**PACCHERI CON GAMBERI E CREMA DI PISTACCHIO**  
With garlic, shrimps, white wine and a cream of pistacchio sauce.

**AGNELLO NATALIZIO (£5 SUPPLEMENT)**  
Rack of lamb with garlic, white wine, cherry tomatoes and a mint honey glaze sauce.

### DESSERTS

**CHOCOLATE BOX**  
Caramel centred chocolate mousse and a layer of caramel cream on butter shortbread, decorated with a velvet coating and gold coloured dusting. Served with Ferrero Rocher ice cream.

**TRIO OF MINI CHOCOLATE DESSERTS**  
Selection of mini desserts made with Belgian chocolate. Double chocolate mousse, white chocolate and raspberry mousse and chocolate and orange tartlet.

**TRIO BERRY AMORE (gf)**  
Sophisticated and indulgent dessert marrying layers of strawberry, raspberry and blackcurrant mousse on a gluten-free biscuit base.

**RED VELVET CHOCOLATE FUDGE CAKE**  
Indulgent layers of moist red velvet cake smothered in a rich chocolate fudge coating. Side masked with a cream cheese frosting and coated with white chocolate padgets. Served with Nutella ice cream.

**WHISKY MAC CHEESECAKE**  
A chocolate ginger biscuit base with dark chocolate and whisky truffle, topped with a whisky and ginger mousse. Finished with a caramel miroir glaze, accompanied by Ferrero Rocher ice cream.

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