

CHRISTMAS DAY SET MENU

12PM TO 6PM
4 courses £65.95

Arrival Drinks

Start your night with our special Rossini/Bellini cocktail

Starters

Scallops Thermidor

Pan fried scallops with brandy, mustard and cheddar cheese sauce

Gamberoni alla Cardinale

Pan fried king prawns with cherry tomatoes, garlic and cream sauce topped on a crusty Italian bread

Funghi della Nonna

Sautéed strips of fillet and selection of wild mushrooms, served with rocket salad and shavings of parmesan cheese.

Parmigiana di Melanzane (M)

Fried aubergines baked in a dish with a tomato sauce, basil and parmesan cheese

Insalata Tricolore (M)

Sliced tomato, buffalo mozzarella, avocado and basil salad

Mains

Tacchino e Pancetta

Roasted breast of turkey, wrapped in smoked pancetta, served with all the trimmings

Filletto al Tartufo

Fillet steak with selection of mushrooms, truffle oil, creamy red wine sauce, served with dauphinoise potatoes

Tagliatelle con Anatra

Egg pasta ribbons with shredded breast of duck, porcini mushrooms and cream sauce

Seabass e Gamberoni

Oven roasted skin off fillet of seabass, rolled with king prawns in the lobster sauce, served with Lyonnaise potatoes

Ravioli Porcini e Spinaci (M)

Cooked with mushrooms and dolcelatte cheese and cream sauce

Desserts

Christmas Pudding
Tiramisu

Creme Brulee
Amaretto Cake

NEW YEAR'S EVE SET MENU

4 courses £69.95

Arrival Drinks

Enjoy a glass of champagne on your arrival

Starters

Scallops Thermidor

Pan fried scallops with brandy, mustard and cheddar cheese sauce

Gamberoni alla Cardinale

Pan fried king prawns with cherry tomatoes, garlic and cream sauce topped on a crusty Italian bread

Salmon and crab

Timbale of white and red crab meat in Marie Rose sauce, surrounded with smoked salmon, served with Italian bread

Funghi della Nonna

Sautéed strips of fillet and a selection of wild mushrooms, served with rocket salad and shavings of parmesan cheese.

Zuppa all'amaretto (M)

Roasted pumpkin creamy soup with parmesan cheese.
Topped crushed Amaretto Biscuits.

Mains

Filetto al Rossini

Fillet Steak served on a crouton, topped with a slice of Duck Pate and Rossini sauce, served with fondant potatoes

Lamb alla Romana

Rack of Lamb with rosemary and red wine reduction, served with spinach and garlic mashed potatoes.

Breast of Duck

Cooked in a Morello cherry and red wine sauce, served with mashed potatoes

Monkfish alla Calabrese

Pan fried escallops of monkfish with mussels, black olives, cherry tomatoes in a white wine and fresh oregano sauce. Served with garlic mashed potatoes

Ravioli Quattro Formaggi (M)

Pasta parcels with four different cheeses, cooked in a pumpkin and cream sauce

Desserts

Tiramisu
Amaretto Cake

Cheesecake
Creme Brulee

Lemon Sorbet with a twist