



CHRISTMAS MENU

Starters

- Zuppa del Giorno - fresh homemade soup made with seasonal ingredients, served with crusty bread
- Smoked Salmon roulade served with avocado salsa
- Herb crusted Portabello mushroom filled with gorgonzola cheese

Mains

- Oven baked rack of Lamb served with potato fondant, braised red cabbage and red-currant Port jus
- Fresh Salmon fillet with wilted spinach, chive mustard sauce and pomme puree
- Roast breast of Chicken filled with mushroom duxelle, butternut squash with a white wine veloute
- Vegetarian penne pasta – ratatouille style with mixed vegetables and a hint of tomato

Desserts

- Two traditional homemade Sicilian cannoli individually filled with pistachio crema pasticerra and sweet ricotta
 - Chocolate brownie served with vanilla ice cream, drizzled with homemade toffee sauce
 - Selection of cheese and biscuits
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- Choice of tea or filter coffee

£27.95

Three course meal followed by tea or coffee

(choose one course from each section above)