

CHRISTMAS DAY

PRIMI - STARTERS

Zuppa Del Giorno: Soup of The Day.

Buratta : Creamy Buratta Cheese Wrapped In Parma Ham & Sliced Beef Tomato With A Fresh Basil Vinaigrette Dressing.

Pate Di Anatra: Duck & Orange Pate Served with A Red Onion Chutney.

Salmone Affumicato E Gamberetti: Scottish Smoked Salmon & Prawns in A Marie Rose Sauce.

Granchio Fresco: Fresh Crab Mousse with A Light Mango Dressing, Topped with Fish Roe & Served with Ciabatta Crostini.

SECONDI- MAINS

Tacchino Arrosto: Roast Derbyshire Turkey & All the Trimmings.

Bistecca Di Controfiletto: Prime 28 Day Matured 8oz Sirloin Steak with A Green Peppercorn Sauce.

Anatra: Gressingham Duck Breast (Served Pink) With A Limoncello & Red Berry Sauce.

Ippoglosso: Pan Fried Halibut Steak with A Shellfish Veloute & Roasted Pine Nuts.

Frittelle Di Ricotta E Spinaci: Homemade Pancakes Filled with Ricotta & Spinach & Baked with A Tomato & Bechemel Sauce, topped With Parmesan.

Mains Served with Potatoes & Vegetables of The Day.

DOECI - DESSERTS

Homemade Tiramisu.

Christmas Pudding Served with Brandy Sauce.

Profiteroles: Choux Pastry Puffs Filled with Vanilla Cream & Covered In Chocolate.

Baked Vanilla Cheesecake with A Mixed Berry Coulis.

Cheese Platter & Biscuits.

£95.00 Per Person (Under 10's Half Price)

A Pre-Order Will Be Required For The Christmas Day Menu And A £10.00 Deposit (Non Refundable) Will Be Required When Booking.

