

# Christmas Dinner

£29.95

## **Penne con Pesto e Pomodoro (V)**

pasta tubes in a pine nuts, basil, olive oil, garlic, white wine, cream & tomato sauce

## **Insalata di Mare (GF)**

a selection of local seafood, marinated in lemon juice, olive oil & garlic

## **Carpaccio di Bresaola (GF)**

sliced cured beef served on dressed leaves with parmesan flakes, caper berries & olive oil

## **Minestrone Soup (V)**

lots of vegetables with small pasta



## **Tornado Barolo (GF)**

char-grilled fillet steak with a garlic butter, red wine, brandy & cream sauce, served with roast potatoes and vegetables

## **Rombetto con Chilli e Lime**

dry-fried brill served with chilli flakes, olive oil, fresh lime & garlic, served with new potatoes & vegetables

## **Scaloppina di Vitello ai Funghi**

escalope of veal in a sliced mushroom, white wine & cream sauce, served with spaghetti

## **Arrosto di Tacchino**

roast turkey accompanied by pigs in blankets, stuffing & red wine jus, served with roast potatoes and vegetables

## **Risotto con Rucola e Pomodoro Seca (V) (GF)**

rocket leaves & sun blushed tomato, garlic butter, white wine & cream risotto

*all dishes served garnished*



## **Christmas Pudding**

served with morgan spiced rum custard

## **Pesca e Amaretto Brulee**

peach & amaretto brulee served with Italian biscuits

## **Mascarpone and Ginger Cheesecake**

with a raspberry coulis & pistachio ice cream

## **Sorbetto di Champagne (GF)**

champagne sorbet

## **Formaggio Festivo**

brie & guernsey smoked cheddar, served with biscuits & rocquette cider chutney