



LUNCH £28.00 **CHRISTMAS MENU** DINNER £32.00
3 COURSES ONLY

ZUPPE DI AROGOSTA

guernsey lobster soup with a touch of cream

PENNE AURORA (V)

pasta tossed in a garlic, tomato, peas & cream

POMODORO CAPRESE CON CIPPOLINI (V) (GF)

sliced tomato & mozzarella accompanied by baby onions cooked in olive oil
& balsamic vinegar

CARPACCIO DI BRESOALA (GF)

sliced cured beef fillet served on dressed leaves, pickles & parmesan flakes

GAMBERI FRITO TEMPURA

deep fried tempura prawns, served on a sweet chilli tomato sauce

LOMBATE BAROLO

char grilled sirloin steak with demi glaze, red wine, garlic butter & cream sauce, served
with roast potatoes & vegetables

BRANZINO CON SALSA ARANCIA E PEPPE

pan fried bass in an orange, green peppercorns, white wine & cream sauce, served with
new potatoes & vegetables

AGNELLO BALSAMICO (GF)

grilled lamb cutlets with olive oil & balsamic vinegar,
served with roast potatoes & vegetables

ARROSTO DI TACCHINO

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

TAGLIATELLI CON FUNGHI DI BOSCO (V)

long pasta tossed in a garlic butter, white wine,
wild mushroom & cream sauce

LASAGNE BOLOGNESE

classic layers of pasta in a beef sauce, served with chips

CHRISTMAS PUDDING

served with morgan spiced rum custard

CHAMPAGNE SORBET (V)

champagne sorbet served with fresh strawberries

TORTA DI ZENZERO E MASCARPONE

ginger & mascarpone cheesecake, served with pistachio ice cream
& berry coulis

TIRAMISU

the classic Italian pick-me-up sweet

CHRISTMAS MERINGUE

meringue with whipped cream, rum & raisin ice cream & hot chocolate sauce

FESTIVE FORMAGGI

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

or

COFFEE