



CHRISTMAS MENU

LUNCH & DINNER £40.00
3 COURSES ONLY

ZUPPE DI AROGOSTA

guernsey lobster soup with a touch of cream

PENNE ARRABIATA (V)

pasta tubes tossed in a garlic, chilli, tomato & white wine sauce

SALMONE AFFUMICADO E GRAVLAX (GF)

smoked salmon & salmon gravlax served with red onion rings & mayonnaise

BRUSCHETTA DI PARMA HAM

garlic bread topped with sliced parma ham, olive oil, flakes of parmesan,
mixed pickle & balsamic syrup

GAMBERI FRITO

deep fried butterfly prawns, with a sweet chilli tomato sauce



LOMBATE MARSALA

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

BRANZINO AQUA PAZZA

pan fried bass with a light tomato, mussels, white wine, garlic & sparkling water 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

FETTUCCINI ALFREDO (V)

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

LASAGNE BOLOGNESE

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



CHRISTMAS PUDDING

served with morgan spiced rum custard

SORBETTO AL LIMONE CON LIMONCELLO (V)

lemon sorbet with limoncello liquor

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