

christmas lunch

Minestrone Soup

Homemade vegetable soup served with homemade Italian bread

Cozze Napoli

Mussels cooked in white wine, garlic, tomato sauce with garlic bread

Funghi Fritti

Deep Fried Mushrooms served with salad & garlic mayonnaise

Bruschetta Classica

Oven baked Italian bread with garlic topped with chopped tomato and basil oil

Insalata Di Gambaretti

Prawns on a mixed leaf salad with marie rose sauce



Tacchino Tradizionale

Traditional Roast Turkey and meat loaf, chipolatas, served with vegetables and potatoes

Branzino Con Spinaci

fillet of sea bass with spinach cream sauce served with rice

Pollo Al Funghi

supreme of chicken with mushrooms, white wine and cream sauce served with mixed vegetables

Penne Delizia

penne pasta with bacon, peas and mushrooms in a tomato and cream sauce

Risotto Primavera

arborio rice cooked with mushrooms, peppers, onions broccoli and parmesan

Pizza Verona

pizza with ham, mushrooms, onions & peppers

Controfiletto di Manzo

(4.95 supplement)

sirloin steak with mushroom and cream served with vegetables and potatoes



Christmas Pudding

Homemade Tiramisu

Selection Of Ice Cream (2 scoops)

3 Course Xmas Lunch

Sunday to Thursday £15.95

Friday & Saturday £19.95

christmas dinner

Minestrone Soup

homemade vegetable soup served with homemade Italian bread

Melone Con Frutti Di Bosco

fresh melon served with blueberries and currants

Salmon Affumicato

smoked salmon served with mixed leaves and lemon dressing

Bruschetta Rustica

oven baked Italian bread topped with mixed peppers, courgettes, aubergines and mushrooms drizzled with garlic & olive oil

Gamberoni Piccanti

king prawns cooked with chilli and garlic olive oil served with garlic bread

Pate Fegatini Di Pollo

homemade chicken liver pate served with onion marmalade and toast



Tacchino Tradizionale

Traditional roast turkey and meatloaf, chipolatas served with vegetables and potatoes

Salmon Verona

fresh salmon pan fried in spinach and mushroom, cream sauce, topped with king prawns and served with rice

Pollo Porcini

supreme of chicken with porcini mushrooms, red wine sauce with a touch of cream, served with vegetables

Tagliatelle Con Salmone E Pinoli

tagliatelle pasta with smoked salmon, broccoli, pine nuts and cream sauce

Risotto Con Pollo E Porcini

risotto with diced chicken, porcini mushroom and cream, a hint of tomato sauce and parmesan

Controfiletto Di Manzo

(4.95 supplement)

sirloin steak with mushroom and cream sauce served with vegetables and potatoes



Christmas Pudding

Homemade Tiramisu

Selection Of Ice Cream (2 scoops)

3 Course Xmas Dinner

Sunday to Thursday £22.95

Friday & Saturday £26.95

christmas day

Minestrone Soup

homemade vegetable soup served with homemade Italian bread

Prosciutto Melone E Frutti Di Bosco

fresh melon and parma Ham served with Fruit

Gamberoni Al Vino Bianco

king prawns sautéed with olive oil, garlic, white wine served with garlic bread

Pate Fegatini Di Pollo

homemade chicken liver pate served with salad, onion marmalade and toast

Salmon Affumicato E Gamberetti

smoked salmon with prawns served on a bed of mixed leaves with marie rose sauce and lemon



Tacchino Tradizionale

traditional roast turkey and meat loaf, chipolatas served with vegetables and potatoes

Pollo Con Castagne

supreme of chicken with chestnuts, white wine, red onions in a cream sauce served with vegetables and potatoes

Salmone Con Gambaretti

salmon with prawns in a lobster bisque and cream sauce served with rice

Penne Con Pollo

penne Pasta with chicken, mushroom, onion, green peas and leeks in a tomato and cream sauce

Controfiletto Di Manzo Al Funghi

grilled sirloin steak with mushrooms and red wine sauce served with vegetables and potatoes

Risotto Verdura

risotto with mixed vegetables (mushrooms, peppers, broccoli and onions) cream and parmesan



Christmas Pudding

Homemade Tiramisu

Selection Of Ice Cream (2 scoops)

12pm-2.45pm 3pm - 6pm

3 Course Xmas Day

Adult £55.00

Children (under 10)

(plus a gift from santa) £24.95