



## EVENING CHRISTMAS MENU

### ANTIPASTI – Pre starters

#### Sharing Platters

A selection of rustic Italian breads served with extra Virgin olive oil & balsamic vinegar (v)

Antipasto misto – sharing plate with mixed cured meats, buffalo mozzarella, Sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & Mediterranean vegetables (gf)

Vegetarian antipasto - roasted Mediterranean vegetables, grilled aubergine, Artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf) (vegan without cheese)

### PRIMI – Starters

Minestrone soup served with Toasted Italian bread (v)(gf without bread)

Deep fried crispy squid served with our homemade sweet chilli & ginger relish, Rocket & lemon

Mushroom arancini stuffed with fontina cheese served with cucumber yoghurt (v)

Duck pate served with toasted Italian bread & our homemade sweet red onion relish

Fregola salad with grilled aubergine and zucchini, sun-dried tomatoes & rosemary oil (v/vegan)

### SECONDI - Main Course

Baked turkey escalope stuffed with sausage meat & dates served with Rosemary new potatoes, mange tout & gravy (gf)

Roasted pistachio & hazelnut salmon served on a bed of roasted Mediterranean Vegetables, sautéed new potatoes & a white wine thyme sauce (gf without the crust)

Roasted butternut squash & garden pea risotto with toasted almonds  
Garnished with sun-dried tomato & sage (v/gf)

Rigatoni served with mixed roasted vegetables in a Napoli sauce garnished with Basil & buffalo mozzarella (v/gf) (vegan without the mozzarella)

Rump of lamb served with roasted butternut squash puree, green beans wrapped in Smoked pancetta with a blueberry & blackberry balsamic reduction (+£4.00 supplement)

### DOLCI – Desserts

Affogato al caffe - hot espresso & amaretto poured over vanilla ice cream (v/gf)

Limoncello panna cotta served with a blackberry coulis & grated lemon zest (gf)

Tiramisu made with chocolate, coffee liqueur & fresh illy espresso (v)

White chocolate & lemon cheesecake served with fresh raspberry & a mixed berry coulis (v)

Trio of homemade sorbets (v/vegan)