



LUNCH CHRISTMAS MENU

PRIMI- 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)

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)

Please be aware some of our dishes may contain traces of nuts

 Include a glass of Prosecco for an additional £4.00 per person

 Include a cheese course for an additional £4.00

 A service charge of 10% will be added to the final bill

 Available throughout December to parties of 6 or more when pre-booked