



Creamy broccoli soup

Scallops wrapped in parma ham topped with mint pesto and fresh mozzarella served on bed of risotto.

Finest parma ham, buffalo mozzarella and melon with light fresh basil pesto and balsamic vinegar.

Avocado with prawns, smoked salmon, mixed salad leaves with marie rose sauce.

Bruchetta contadina- fresh tomato, porcini mushrooms, taleggio cheese.

Stuffed mushrooms with turkey sausage, creamy cheese, peppers, onions and basil.



Traditional Turkey with apricot stuffing and all the trimmings with cranberry and blackcurrant juice.

Roasted monkfish with black olive sauce and lemon mash

Oven roasted scallops of pork with cabbage and leeks served with beetroot puree.

Medium/Rare grilled fillet of beef with amarone red wine, mushrooms and parmesan cheese

Pasta squares filled with porcini mushrooms in creamy sauce with turkey and peas.
(vegetarian available)

Tagliatelle pasta with scallops, king prawns, squid and mussels with roasted tomatoes, garlic and white wine.

Grilled rack of lamb stuffed with sundried tomatoes, olives and feta cheese

Pizza topped with tomato, mozzarella, ham, mushrooms, spicy sausage and peppers.
(vegetarian available)



Italian vanilla ice cream with choice of chocolate or strawberry sauce.

Luxury Christmas Pudding topped with a warm cognac anglaise sauce and macerated fruit:

Sticky toffee bombe- toffe ice cream with toffee sauce centre covered with chocolate.

Chocolate and Raspberry Torte
chocolate sponge with raspberries served with double cream and cherry compote.

Italian Cheese Board with biscuits, grapes and apples.

This menu is served on 25th December 2017 only. Bookings are essential and non refundable deposit of £10 per person is required to confirm reservation.