

2 course £35.00 - 3 course £42.00 GLASS OF PROSECCO INCLUDED ON ARRIVAL

STARTERS

Abbracci Natalizi (gf)

Pan fried king prawns wrapped in parma ham with butter and sage

Fichi Di Natale (v)

Bruschetta with figs, ricotta, rocket and chestnut honey

Crema Di Zucca (v) (gf on request)

Butternut squash and chilli soup served with sourdough bread

Funghi Festivi

Breaded stuffed mushrooms with nduja and broccoli, served with a blue cheese and tomato sauce

MAINS

Ravioli Tre Colori (v)

Aubergine and provolone ravioli served in a tomato and cream sauce, topped with burrata and a basil dressing

Pollo Parmigiana

Breaded chicken breast topped with mozzarella, aubergine and fresh tomatoes, served with Spaghetti Napoli

Agnello del Pastore (gf)

Grilled lamb chops on a bed of mashed potato, served with tenderstem broccoli and mint sauce

Merluzzo Invernale (af)

Cod with anchovies, capers and black olives in white wine and tomato sauce, served with hassleback potatoes and tenderstem broccoli

DESSERTS

Sticky Toffee Pudding

Homemade sticky toffee pudding served warm with ice cream

Cheesecake

Homemade vanilla cheesecake topped with apple compote and cinnamon

Torta Caprese (gf)

Homemade chocolate and almond cake served warm with ice cream

Please let your server know about any allergy or dietry requirements