

Christmas

MENU

2 course £37.00 - 3 course £44.00

GLASS OF PROSECCO INCLUDED ON ARRIVAL

STARTERS

Capesante Incantate (gf)

Pan-seared scallops with garlic butter sauce, served with pea puree

Pera Festiva (v)

Bruschetta with poached pear, ricotta, topped with balsamic glaze and rocket

Vellutata Natalizia (v) (gf on request)

Smooth and creamy Italian vegetable soup, finished with a drizzle of cream, served with toasted sourdough

Bocconi Scozzesi

Haggis croquettes served with peppercorn sauce

MAINS

Manzo Delle Feste (gf)

Slow cooked beef short rib with a red wine reduction, served with garlic butter mashed potatoes and winter veg

Pollo Invernale (gf)

N'duja and scamorza stuffed chicken breast in a light tomato sauce, served with paprika potato wedges and winter veg

Salmone Ubriaco (gf)

Pan-seared salmon fillet served with a creamy prosecco, shallot and chive sauce, served with paprika potato wedges and winter veg

Bauletti Di Bosco (v)

Truffle and stracciatella bauletti served with a butter and sage sauce

SIDES

Pigs in Blankets

£5

Brussel Sprouts and Pancetta (gf)

£5

DESSERTS

Sticky Toffee Pudding

Homemade sticky toffee pudding served warm with vanilla ice cream

Cheesecake

Homemade white chocolate and baileys cheesecake

Frutti Nella Neve (gf)

Meringue topped with fresh cream and forest fruit compote

Please let your server know about any allergy or dietary requirements