

Starters



Mediterranean Lentil Soup

Lentil Soup with a Hint of Gumin, served with Croutons and a Slice of Lemon.



Prawn Cocktail

Baby Prawns & Pineapple in a Marie Rose Dressing Topped with Glazed Cherries.



Turkey Croquettes

Golden Bread Crumbed Croquettes Filled with Turkey & Served with a Spanish Homemade Alioli.



Stuffed Button Mushrooms

Bread Crumbed Mushrooms Filled with Goat Cheese and Served with Garlic Mayo.



Chicken Pate

Homemade Chicken Liver Pate Served with Toasted Bread & Cranberry Compote.

Book now to guarantee your table this Christmas

Reservation Name

Time of Arrival

No. of Reservations Adult Child
under 10

Receipt No.

Main Courses



Arrosto Tachhino

Hand Carved Festive Turkey on Yorkshire Puddings, Aromatic Wild Thyme Gravy, with all the Christmas Trimmings.



Filetto Di Manzo

Prime Beef Fillet Medallions, with Fluffy Mustard Mash Served with a Red Wine & Rosemary Jus.



Cotoletta Di Angelo

Roasted Lamb Cutlets on a Bed of Creamy Mash, Served with Parsley & Red Wine Gravy.



Apricots Goats Cheese

Pan Fried Vegetables with Apricots and Sunflower Seeds, Topped with Creamy Goats Cheese.

Desserts



Sticky Toffee Pudding



Luxury Traditional Christmas Pudding



Authentic Italian Tiramisu



Selection of Ice Cream

3 Courses Adult **£80.00**
Child (under 10) **£45.00**