Christmas Party Menu £25

Menu available from 27th November to 29th December 2018
Choose one Platter, one Main Course & one Dessert

PLATTER

Seafood Platter
A selection of deep-fried fish including mixed prawns & calamari with Peroni battered courgette fries, a small salad & creamy garlic mayonnaise dip

Cold Meat Platter
Selection of cured Italian meats, including Parma ham & salami, mediterranean vegetables, selection of Italian cheeses & garlic bread

Ⓥ Bruschetta Platter
Individual mixed bruschetta's
Mixed mushrooms & dolcelatte blue cheese,
Tomato, avocado and goats cheese,
Sun-dried tomato and melted mozzarella.

Arancini Platter
Individual risotto balls with a sweet chilli jam dip,
Mushroom, spinach & mozzarella
Bolognese, peas & saffron,
Sun-dried tomato, Parmesan & chilli

MAIN COURSE

Spaghetti allo Scoglio
Fresh sautéed seafood with spaghetti with garden herbs, garlic, hint of chilli in a light roasted cherry tomato and fish broth sauce

Ⓥ Tagliatelle Funghi
Pasta ribbons in cream of mushroom & spinach sauce infused with blue cheese, rosemary and garlic (Add complimentary Chicken, Beef or Prawns)

Lasagna Amici
Homemade & layered pasta sheets with our ragù Bolognese, slow cooked diced beef, creamy béchamel & tomato sauce and a mixture of Italian cheeses

Risotto
Creamy chicken breast risotto with sliced Tuscan sausage, spring onions & sun-dried tomatoes topped with fresh parsley and Parmesan cheese

Ⓥ Stuffed Aubergine
Stuffed aubergines with tomato & Italian cheeses served oven baked with tomato sauce & melted mozzarella with salad & roasted potatoes

Steak Rossini
Sliced fillet steak (served medium rare) with a delicate pâté sauce over toasted ciabatta bread with mixed vegetables & roasted potatoes. (£7.50 supplement)

Costolette di Agnello
Breaded Welsh lamb cutlets with a sweet tomato and chilli sauce served with roasted potatoes and mixed salad

Salmone Con Cavolfiore
Poached fillet of salmon with a cauliflower and parlsey cream, served with seasonal vegetables & roasted potatoes (£3 Supplement)

DESSERT

Tiramisu
Savoiardi biscuits, espresso, mascarpone, cocoa and amaretto biscuits

Chocolate & Hazelnut Soufflé
Dark chocolate & nutella fondant cake with chocolate chips and roasted hazelnuts served with vanilla ice cream & strawberry compote

Panna Cotta
Vanilla infused panna cotta, fresh passion fruit coulis & lime zest

Cheese & Crackers
Mixed cheeses with honey, crackers, grapes and celery (£2 Supplement)

* Bookings for eight or more must pre-order a week in advance and pay a £10 pp non refundable deposit to reserve the booking*

Restaurant Closed Sunday's & Monday's, including 24th, 25th, 26th, 30th & 31st December 2018
Restaurant Closure 1st January, re-opens on Tuesday 8th January