

Christmas Party Dinner Menu

3 COURSES £34.95 | AVAILABLE 16:00 - 23:00

Starters

PRAWN SOUP

with pureed cherry tomatoes and extra virgin olive oil

SMOKED SALMON AND BURRATA SERVED ON CHARCOAL BREAD

with a cucumber foam, king prawn mary rose and an avocado puree

AUBERGINE CROQUETTE FILLED WITH SMOKED PROVOLA

on a bed of cherry tomato sauce (v)

CURED BEEF ON A BED OF ROCKET

with truffle cheese shavings and a mustard dressing

FOCACCIA

with pumpkin cream, sauteed aubergines, courgettes and peppers (vv)

BRUSCHETTA

with goat cheese, grilled peppers and caramelised onions

Mains

GRILLED TIGER PRAWNS

complimented by a fragrant lemon risotto

FRESH NAPOLITAN PACCHERI PASTA

with wild boar served in a white ragu

PAN FRIED MONKFISH SERVED ON A BED OF LENTILS, CLAMS AND CHERRY TOMATOES

topped with leek tempura crisps

BRAISED LAMB SHANK ON A BED OF CREAMED POTATOS

served with seasonal grilled vegetables and a shallot - red wine jus

SUCCULENT MEDALLION OF PORK

served with potatoes dauphinoise, seasonal grilled vegetables with a pork reduction and pistachio nuts

CHICKEN LEG CACCIATORE COOKED IN A PAPILOTE

with onions, peppers and potatoes

FILLET STEAK 9oz

served with grilled vegetables and a peppercorn sauce (£6 supplement)

RIB EYE STEAK 12oz

served with grilled vegetables and a peppercorn sauce (£8 supplement)

TRADITIONAL PIZZA FROM OUR A LA CARTE MENU

(Ex. Gourmet Pizza)

Desserts

LAYERS OF LADYFINGERS DIPPED IN COFFEE

with whipped mascarpone cheese, decorated with coffee granita and cocoa dust

CHOCOLATE PASTRY DISCS FILLED WITH SWEET RICOTTA AND DICED PEAR

served with a poached pear in italian wine, decorated with star anise

UNDER THE TREE

a selection of sicilian cannoli and macaroons

SELECTION OF THREE LUXURY CHEESES

served with biscuits, celery, grapes and chutney (£2.00 supplement)