

Christmas Party Lunch Menu

3 COURSES £22.95 | AVAILABLE 12:00 - 16:00

Starters

A TRADITIONAL SOUP FROM TUSCANY
with black cabbage, cannellini beans, borlotti beans, bread and drizzle of tomato (vv)

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

HERBS RISOTTO SERVED ON BASE OF PUREED RED PEPPERS
dressed with confit cherry tomatoes (v)

FRESH NAPOLITAN PACCHERI PASTA
with wild boar served in a white ragu

FILLET OF SEABASS WITH COURGETTE CRUST
served with seasonal grilled vegetables and a tarragon sauce

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

TIRAMISU WITH WHIPPED MASCARPONE CHEESE
decorated with a 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

SELECTION OF ICE CREAM (3 Scoops)

SELECTION OF THREE LUXURY CHEESES
served with biscuits, celery, grapes and chutney (£2.00 supplement)

