

Christmas Menu

From 30th November to 24th December

Two Courses £26.00 - 3 Courses £ 32.00

Starter

Gamberoni Tropicali (gf)

Peeled King Prawns cooked in garlic, chilli, pineapple
and touch of tomato paste

Tricolore(v-gf)

Avocado, buffalo mozzarella & tomato drizzled
with aged balsamic vinegar

Calamari Fritti

Squid rings coated in panko crumbs, served with garlic dip

Bruschetta pomodorini & carciofi (v-vv)

Toasted bread topped with marinated cherry tomato
and artichoke

Main Course

Maiale con Castagne (gf)

Pork tenderloin cooked with chestnut onions & cream

Agnello alla Menta

Best end of lamb, cooked with onions, honey & mint gravy

Risotto alla zucca(gf-v-vv)

Arborio rice cooked with roasted butternut squash, cherry
tomato, onions, tomato & basil

Tonno al Balsamico (gf)

Tuna steak cooked with garlic, basil & cherry tomato