2 Courses £23.95

3 Courses £27.95

**Christmas Menu**

**A**SPARAGUS **C**ON **P**ROSCIUTTO

Pan fried asparagus wrapped in pancetta topped with parmesan shavings and finished with balsamic glaze.

**S**MOKED **S**ALMON **C**ROSTINI

Smoked salmon on home made garlic brushed ciabatta with dill mayonnaise, served with rocket and lemon.

**A**GLIO **B**READ DELLA CASA

Fresh garlic bread with mozzarella and goats cheese finished with fresh oregano.

POLPETTE AL FORNO

Home made beef meatballs in tomato sauce topped with parmesan cheese and baked in the oven. Served with home made grilled ciabatta.

GAMBERI AL FORNO

King prawns in white wine with chilli and tomato sauce topped with homemade breadcrumb, baked in oven and served with fresh bread and lemon.

MAIALE AROSTO

Roasted pork fillet wrapped in thyme and parma ham served with roasted new potatoes and green beans in creamy wholegrain mustard sauce.

ORATA AL FORNO

Whole oven baked seabream in lemon and thyme, served with mixed veg (peppers, corrugate, green beans, onions) and new potatoes in white wine lemon juice. (THIS DISH WILL CONTRAIN BONES)

RISOTTO BRANZINO

Pan fried fillet of sea bass on a bed of risotto with baby prawns and baby tomatoes in mascarpone cream, finished with asparagus and parsley.

LINGUINE SALMONE

Linguine pasta with salmon, baby prawns, asparagus and cherry tomatoes, in a creamy tomato sauce tossed with fresh spinach leaves and finished with parsley.

BISTECCA PEPPE NERO

West country 28 days matured sirloin steak marinated in rosemary served with mixed veg (peppers, corrugate, green beans, onions) with roasted new potatoes, rocket and home made peppercorn sauce.

CHOCOLATE FONDANT

Warm and oozy chocolate pudding with vanilla ice cream.

HONEYCOMB ICE CREAM

3 scoops of honeycomb ice cream drizzled with chocolate sauce served with café curls.

AFFOGATO

Traditional coffee-based desert. Scoop of gelato topped with crumbled amaretto biscuit and a shot of hot espresso.

PANNACOTTA CON PRUGNE

Creamy vanilla pannacotta served with warm plums, red wine and cinnamon sauce.