

CHRISTMAS PARTY

SAMPLE MENU



Two courses 17.99, three courses 19.99

STARTERS

Bruschetta Funghi **V** **GF***

Chestnut mushrooms and wilted fresh spinach leaves in a mascarpone & porcini sauce on toasted ciabatta

Pumpkin and Pancetta Arancini

Crispy risotto rice balls filled with pumpkin, pancetta & mozzarella and served with roast red pepper tapenade

Chicken, Cranberry and Pancetta Terrine **GF***

Served with toasted ciabatta and cranberry & redcurrant chutney

Roast Parsnip, Chestnut and Truffle Soup **VG** **GF** **DF**

Drizzled with truffle oil and served with toasted ciabatta bread

Prawn Cocktail **GF**

Atlantic prawns served in a classic cocktail sauce with toasted ciabatta bread

MAINS

Tacchino Paupiette **GF**

Turkey with sage & onion stuffing, roast vegetables, roast potatoes and pigs in blankets with a Chianti & thyme jus

Pollo Saltimbocca **GF**

Chicken breast wrapped in Parma ham with marsala sauce with roast potatoes and tenderstem broccoli

Carbonara Tagliatelle **GF***

Fresh egg tagliatelle in a traditional creamy carbonara sauce with crispy pancetta and leeks

Tagliatelle Capra **V** **GF***

Fresh egg tagliatelle in a pomodoro & peperonata sauce topped with crumbled goat's cheese, toasted pine nuts and rocket

Bolognese **GF***

Spaghetti served with our own slow-cooked beef ragù

Lasagne Festiva

Layers of fresh egg pasta, pulled Turkey confit, pigs in blankets, cranberry sauce and caramelised onion in a sage béchamel sauce

Pizza Festiva

Pizza with pulled turkey confit, pigs in blankets, red onions, pancetta & sage on a cranberry and tomato base

IOoz* Sirloin Steak (add £3) **DF**

Served with sautéed mushrooms, rocket and your choice of fries or mixed salad **GF**

Salmone Lenticchie **GF**

Oven-baked salmon on a ragù of lentils & pancetta and served with tenderstem broccoli

Risotto Zucca **VG** **GF**

Butternut squash risotto with wilted leaves, sundried tomato and pine nuts topped with crispy kale

Marinara **GF***

Spaghetti with mussels, king prawns and squid in a tomato & garlic sauce

Create Your Own **GF** **VG** **DF***

Margherita with your choice of two toppings. Choose from (all **GF**):

Roast Pepper **VG** **DF**, Red Onion **VG** **DF**, Green Chilli **VG** **DF**, Olives **VG** **DF**, Rocket **VG** **DF**, Spinach **VG** **DF**, Spring Onion **VG** **DF**, Garlic Mushrooms **VG** **DF**, Bufala Mozzarella **V**, Goat's Cheese **V**, Pepperoni **DF**, Salami **DF**, Cotto Ham **DF**, Pancetta **DF**, Chicken **DF**, Parma Ham **DF**, Luganica Sausage **DF**, Spicy 'Nduja Sausage **DF**

DESSERTS

* Chocolate Brownie **V** **GF***

Warm and gooey chocolate brownie, with white chocolate chunks, topped with chocolate marshmallow sauce, malted chocolate balls and honeycomb pieces, served with vanilla gelato

Morello Cherry Cheesecake **V**

Rich and creamy cheesecake topped with morello cherry compote and finished with meringue pieces

Mulled Spiced Fruit Crumble **VG** **DF***

Served with gelato

Stem Ginger and Date Pudding **V**

Served with vanilla gelato

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

* Asterisk after symbol denotes dish can be made gluten-free/vegan/dairy-free on request