

CHRISTMAS MENU

STARTERS

Home Made Soup

OF THE DAY

Terrine of Chicken liver pate

WRAPPED IN BACON AND SERVED WITH CRANBERRY SAUCE
AND TOASTED ITALIAN BREAD.

Baked Aubergine

IN TOMATO SAUCE, MOZZARELLA CHEESE, PARMESAN AND
FRESH BASIL

Prawn Cocktail

TOPPED WITH TRADITIONAL MARIE-ROSE SAUCE, SERVED ON A
BED OF SALAD

Sautee Mushrooms

WITH ONIONS, PARSLEY AND CREAM SERVED ON TOASTED
ITALIAN BREAD

MAIN COURSES

Penne pasta

FINISHED IN AUBERGINES, GARLIC, FRESH BASIL AND A
TOMATO SAUCE

Roast Turkey

WITH TRADITIONAL CHRISTMAS STUFFING, CHIPOLATA
SAUSAGES WRAPPED IN BACON AND
TOPPED WITH A LIGHT GRAVY SAUCE

Pan-fried breast of Chicken

TOPPED WITH PARMA HAM AND FINISHED IN A SAGE SAUCE

Pan-fried fillet of Salmon

WITH COURGETTES, CHERRY TOMATOES, GARLIC, FRESH BASIL
AND A WHITE WINE SAUCE

Breadcrumbs Vegetable Pattie

DEEP-FRIED AND SERVED ON A BED OF SALAD

DESSERTS

Italian Tiramisu

Baileys Cheesecake

*Italian Panettone cake topped with Chantilly
cream*

Selection of Ice-creams and Sorbets

TWO COURSES £ 16.95
THREE COURSES £ 19.95