

CHRISTMAS MENU 2020

Zuppa del Giorno

Freshly prepared soup of the day served with Italian bread

Minestrone all Italiana (v)

Freshly prepared vegetable soup served with Italian bread

Crostino Pecorino (v)

Crunchy slice of garlic bread topped with goats cheese, peppers and cranberry sauce

Combo Natalizia (v)

Button mushrooms and bites of mozzarella coated in breadcrumbs, golden fried and served with garlic mayonnaise and mixed leaves

Avocado al Forno

Avocado pears filled with vodka flamed scampi in a light cream, butter and dill sauce, oven baked with parmesan cheese

Tacchino Natalizio

Traditional turkey roast with homemade stuffing and all the festive trimmings, served with seasonal vegetables and roast potatoes.

Ravioli Ricotta Spinaci (v)

Pasta parcels filled with ricotta and spinach, served in a light cream, tomato and basil sauce

Trota Grenoblese

Fresh trout cooked with white wine, lemon, garlic, capers and butter, served with seasonal vegetables and roast potatoes

Petto di Pollo con Mozzarella

Oven baked chicken breast topped with mozzarella and basil, cooked in a light tomato sauce and served with penne aurora

Bistecca alla Griglia (£6.00 supplement)

9oz sirloin of Scottish beef char grilled and cooked to your liking, garnished and served with chunky chips.

Meringue con la Fragole Panna

Meringue with raspberry liqueur cream

Gelato di Lussuria

Choose from luxury vanilla, Scottish tablet, chocolate or strawberry ice cream

Budino di Natale

Traditional Christmas pudding with brandy cream

Menu subject to change

2 courses £17.95

3 courses £20.95