

Christmas Day menu

Appetisers

Selection of canapés

Starters

Taglioni con aragosta

Special egg pasta from Venice cooked with baby lobster, brandy, cream and with a hint of tomato

Avocado bernardo

Finely sliced avocado, with fresh water prawns dressed with Marie rose sauce

Salmone affumicato

Smoked salmon with thinly chopped white shallots and capers

Carpaccio di Manzo

Very thinly sliced cured beef with mustard dressing, parmesan cheese and rocket salad

Pate della casa

Quenelles of Duck Liver Pate with Cognac served with toasted bread

Zuppa di porri e patate

Cream of leek and potato soup, topped with crispy leeks

Traditional Limoncello sorbet

Mains

Tacchino con ripieno di castagne

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with all the trimmings

Roast beef

Served with all of the trimmings

Petto di pollo Genovese

Breast of chicken sautéed in white wine and stilton cheese and garnished with radicchio

Scaloppine di vitello alla crema

Escalope of veal served with white wine, mushrooms and cream sauce

Melanzane alla parmigiana

Layers of finely sliced aubergines with fresh tomato sauce buffalo mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

Seabass signor sassi

Pan fried seabass fillets white wine and garlic, served with sautéed potatoes and veg of the day

Carre'di agnello

Rack of lamb served with Sauteed potatoes and vegetables

Served with a choice of roast potatoes or sautéed potatoes with vegetables of the day

Dessert

Christmas pudding

Mascarpone cheesecake

With bananas and butterscotch or maple and walnut and passionfruit coulis

Tiramisu

Italian profiteroles served with chocolate

Ice creams and sorbet

Limoncello

Adult £80.00

Children under 12 £65

