

Christmas parties evening menu

Starters

Gamberoni Luciana

Prawns with garlic, chilli and tomato sauce with a touch of cream

Funghi piemontese

Grilled Portobello mushrooms stuffed with parmesan, vegetables and herbs

Salmone affumicato

Scottish smoked salmon served with chopped shallots

Pate della casa

Quenelles of Duck Liver Pate with Cognac served with toasted bread

Caprine grigliato

Deep fried goat cheese with sesame seeds and cranberry sauce

Zuppa del giorno

Soup of the day

Mains

Suprema di polo principessa

Pan fried breast of chicken with white wine, mushroom and cream sauce, garnished with asparagus

Tacchino con reipeno di castagne

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

Tagliatelle porcini

Tagliatelle pasta with porcini, truffle oil and touch of cream

Seabass signor sassi

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

Salmone pepe e gamberetti

Supreme of Salmon and Norwegian prawns cooked in a pink peppercorn sauce, with a touch of brandy

Medaglione al pepe

Fillet of beef medallions pan fried in a green peppercorn sauce

Melanazana parmigiana

Baked sliced aubergine, layered with parmesan cheese and tomato

Dessert

Christmas pudding

Mascarpone cheesecake

With bananas and butterscotch or maple and walnut and passionfruit coulis

Tiramisu

Ice creams and sorbet

End with limoncello

Evening £34.95

