



CHRISTMAS
DAY MENU



EAT
drink
AND BE
MERRY



FRESH, DELICIOUS AUTHENTIC
ITALIAN DISHES
FOR THE FESTIVE SEASON

TO START

KING PRAWNS

King prawns, sardine, red snapper
served with a lemon jus

HOME MADE SOUP

Home made artichoke soup with fresh bread
rolls

TOMATO SALAD

Heritage tomato buffalo mozzarella,
avocado, pea shoots, pomegranate
balsamic

DUCK LIVER PÂTÉ

Chefs home made duck pate liver with red
onions chutney

MAINS

TRADITIONAL ROAST

Breast of Norfolk ballotine turkey, served
with chestnut stuffing, braised red cabbage,
root vegetable, Brussels sprouts, beef
dripping roast potatoes, pigs in blankets and
a rich turkey gravy

BEEF POTATO TERRINE

21 days aged fillet of beef potato terrine,
celeriac pure, wild mushroom, heritage
carrots, stilton butter and beef jus

HALIBUT

Pistachio crusted Halibut, served with a
squash puree, potato terrine, sweet pickled
fennel and a saffron and mussel cream

SLOW ROAST RED ONIONS

Slow roast red onions, wodehill blue,
pomme anna, baby beetroot, coriander,
chutney and aged balsamic

DESSERTS

HOMEMADE

Tiramisu

HOMEMADE

Chocolate cake

HOMEMADE

Christmas pudding



Mixed salami
and focaccia
olive oil on
arrival



10% service charge will be added for parties of six or more





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ANTIPASTA

Mortadella salami Napoli finocchiona, parma ham grilled vegetable and parmesan cheese

INSALATA CAPRESE

Tomato, buffalo mozzarella and homemade pesto sauce

COZZE

Fresh mussels, cooked in white wine, garlic and butter sauce

MAINS

FEGATO DI VITELLI

Liver with crispy bacon, shallots dressing, with olive oil and balsamic vinegar, served with broccoli and mashed potatoes

TACCHINO A ROSTO

Traditional turkey roast served with all the trimmings

SALMONE

Salmon fillet served with sauté potatoes, garlic, spinach, served with a lobster and chives sauce

TAGLIATELLA PASTA

Tagliatelle pasta with peas courage, parmesan cream sauce and truffle oil

DESSERTS

HOMEMADE

Cake of the day



Homemade
Focaccia
on arrival



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GAMBERONI ALLA GRIGLIA
Grilled large king prawns in sea sale

SOUP OF THE DAY
Minestrone soup

TALEGGIO
Italian soft cheese filled with filo pastry, and served with cranberry sauce

INSALATA TRICOLORE
Avocado, tomato, buffalo mozzarella and basil

MAINS

BISTECCA ALLA GRIGLIA
Rib eye stake served with savoury butter served with sweet potatoes chips And hollandaise sauce

TACCHINO A ROSTO
Traditional turkey roast served with all the trimmings

BRANZINO SCAMPI
Pan fried fillet of sea bas with creamy langoustine sauce

RISOTTO ALLO ZAFFERANO
Risotto zafferano with courgette peas sweet mixed peppers served with amaranth flowers

DESSERTS

HOMEMADE
Tiramisu

HOMEMADE
Banoffee pie

HOMEMADE
Café panacota

HOMEMADE
Ice cream (selection of flavours available)



**Focaccia,
and olive oil
on arrival**



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SEARED BRIXHAM SCALLOPS

Served with cauliflower purée, king oyster mushrooms, chorizo, apple marmalade and pea shoots

CARPACCIO BEEF

21 day aged carpaccio beef, seved with caramelised shallots, roast tarragon and watercress mousse, celiac remoulade and chicory

MAINS

GRILLED HAKE

Grilled Hake fish with creamy saffron and mussel sauce, served with asparagus and potatoes

BEEF STEAK

Fillet of beef steak with oyster mushrooms and aromatic sauce

SALAD

Vine tomatoes, buffalo mozzarella, avocado and homemade pesto sauce

HOMEMADE RAVIOLI

Homemade ravioli stuffed with pumpkin in a butter sauce and amaretto biscuit



TRADITIONAL ROAST

Traditional turkey roast served with all the trimmings

RAVIOLI

Homemade Ravioli cooked with white wine and stuffed with mushrooms, served with asparagus, tomatoes and a touch of cream

DESSERTS

HOMEMADE

Tiramisu

HOMEMADE

Lemon cheesecake

HOMEMADE

crème brulee



Focaccia,
and a glass
of Prosecco
on arrival



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