

CHRISTMAS SET MENU

3 COURSES £39 PP

STARTERS

BRUSCHETTA

Fresh tomatoes, basil, garlic & extra virgin olive oil

PUMPKIN SOUP

Roasted pumpkin, carrots, celery, extra virgin olive oil, toasted croutons

MOJITO PRAWNS

Crispy king prawns with home-made lime & mint sauce

AUBERGINE MILLEFEUILLE

Layers of aubergine, fresh tomatoes & mozzarella cheese, baked in fragrant tomato sauce

HEDONISM CALAMARI

Crispy calamari with home-made peas sauce

OCTOPUS CARPACCIO

Thin slices Mediterranean octopus with citrus, extra virgin olive oil & herbs

MAINS

TURKEY ROULADE PROVENÇALE

Slow cooked turkey roulade infused with rosemary, garlic and fennel. Served with golden cauliflower gratin with Bechamel & Parmesan

LAMB CUTLETS MILANESE

Pan-fried, breaded lamb cutlets, served with sweet, classic potatoes & beetroot chips

PORCHINI MUSHROOMS & TRUFFLE RISOTTO

Porchini mushrooms, fresh truffle & Permigiano Reggiano

PAN- SEARED CHICKEN BREAST

With creamy sweet papers, tomato-butter sauce & potatoes sauté

MEDITERRANEAN SEA BASS

Roasted Sea Bass fillet with Kalamata olives, cherry tomatoes, cappers, garlic & touch of chilli. Served with smooth potato flan

RIB-EYE STEAK (+ £8.90 supplement)

Tender rib-eye cooked to your liking. Served with baby potatoes, vegetables & green peppercorn, chimichurri or mushroom sauce

TAGLIATELLE KING PRAWNS

Argentinian king prawns in Langoustines sauce & parsley

DESSERTS

PANETTONE WITH MASCARPONE CREAM AND AMARENA CHERRIES

Toasted Panettone with light Mascarpone cream and Amarena cherries

SANTA'S VELVET SOUFFLÉ

A warm, milk chocolate soufflé with a molten heart of rich, melted chocolate served beside a scoop of classic vanilla ice cream.

STRAWBERRY CHEESECAKE

Smooth, creamy filling with a sweet strawberry topping and a crisp, gluten free biscuit base

CHOCOLATE DU ROYALE

Hazelnut-infused sponge cake, layered with smooth chocolate ganache and a crisp cacao crumble base

GLUTEN-FREE RICOTTA & PISTACHIO CAKE

A light indulgent moist, flourless cake with creamy ricotta cheese & toasted Sicilian pistachios for a nutty, texture

CLASSIC TIRAMISU

Coffee dipped Savoiardi layered with Mascarpone cheese and cacao