

CHRISTMAS LUNCH

1st Dec to 18th Dec
27th Dec to 29th Dec
2 courses £13.95
3 courses £15.95

19th Dec to 24th Dec
30th Dec & 31st Dec
2 courses £16.00
3 courses £20.00

STARTERS

MINESTRONE

Traditional Italian vegetable soup, served with crusty Italian bread

LENTICIE E PANCETTA

Chef's lentil & bacon soup, served with crusty Italian bread

HAGGIS BON BONS

Haggis Bon Bons served with a whisky mayonnaise dip

PATE DELLA CASA

Homemade chicken liver pate, served with toast & caramelised red onion

POLO FRITTO PICANTE

Deep fried breaded chicken strips in a spicy batter
served with a dressed salad & sweet chilli dip

MOZZARELLA FRITTA

Deep fried mozzarella cheese sticks served with spicy tomato dip

MAINS

TACHINO TRADIZIONALE

Norfolk turkey with homemade stuffing & chipolatas with a sage & claret jus.
Served with roasted potatoes, brussels sprouts, carrots & cranberry sauce

MAIALE E HAGGIS

Scallops of pork stuffed with haggis, served with mashed potato
& a creamy black peppercorn sauce

LASAGNE AL FORNO

Oven baked pasta sheets layered with Bolognese, béchamel sauce
& mozzarella, finished with parmesan & basil

SALMONE E ROSMARINO

Fillet of salmon with rosemary, white wine & lemon.
Served with crushed potatoes & broccoli

PIATTO DEL GIORNO VEGETARIANA

Chef's special vegetarian dish of the day

PASTA DEL GIORNO

Chef's pasta dish of the day

DESSERTS

TORTA NATALIZIA

Traditional Christmas pudding served with brandy sauce

TIRAMISU

TORTA DEL GIORNO

DESSERT OF THE DAY