

Christmas Evening Menu 2017



Served from 4.00pm Tuesday 28 November to 31 December

Closed 25 & 26 December

Starters

<i>Cocktail al gamberi</i>	8.95
Crayfish and prawn cocktail with smoked salmon and brown bread	
<i>Crespella di tacchino</i>	6.95
Turkey, bacon and Christmas stuffing pancake	
<i>Peperoni farciti</i>	6.95
Stuffed peppers with olives, mozzarella, sun-dried tomatoes and basil	
<i>Cozze al pomodoro</i>	7.50
Mussels in a chilli and tomato sauce with chunky Ciabatta	
<i>Pate di anatra</i>	7.25
Duck liver pate with an brandy and marmalade dressing red onion chutney and toasted bread	

Mains

<i>Stufato di cinghiale</i>	19.95
Wild boar casserole with an Italian dumpling, roasted potatoes chunky Ciabatta and seasonal vegetables	
<i>Petto d'anatra</i>	8.95
Gressingham duck with an orange and red berry sauce sautéed potatoes and seasonal vegetables	
<i>Coda di rospo</i>	19.95
Monkfish wrapped in Parma Ham with a rustic prawn sauce dauphinoise potatoes and seasonal vegetables	
<i>Rolle di agnello</i>	18.95
Rolled shoulder of lamb with Christmas stuffing and a red wine jus, roasted potatoes and seasonal vegetables	
<i>Cacciagione misto</i>	17.95
Wild game pie with pheasant, venison, wild boar and duck with cranberry mashed potatoes and seasonal vegetables	
<i>Sformato di verdure</i>	15.95
Warm sun-dried tomato, spinach and goats cheese tart with baby potatoes, a cranberry dressing and seasonal vegetables	
<i>Filetto di manzo</i>	25.95
Fillet steak with roasted potatoes, seasonal vegetables and a choice of sauce; chorizo, peppercorn, Diane, blue cheese or garlic tomato and basil	