

CHRISTMAS Lunch Menu

2 COURSES £19.95

3 COURSES £23.95

STARTERS

PATE FINA Homemade chicken liver, apple and pear pate finished with marsala & brandy, served with fresh toasted homemade bread.

PUMPKIN & BUTTERNUT SQUASH SOUP (V)

Homemade pumpkin & butternut squash soup, served with homemade toasted bread.

RIBS Succulent pork spare ribs cooked in fruity sticky barbeque sauce.

POLENTA E FUNGHI (V) Parmesan polenta topped with rich mushroom creamy sauce.

PRAWN COCKTAIL Juicy prawns tossed through a Marie Rose sauce and served on a bed of shredded lettuce.

MAINS

TURKEY Roast turkey dinner with all the trimmings served with rossini sauce.

SALMON Simply grilled salmon steak, served on bed of lentils and fresh spinach with a honey and mustard glaze .

RISOTTO PRIMAVERA (V - VEGAN) Arborio rice cooked with peas, carrot, peppers and broccoli.

CANNELLONI (V) Cannelloni pasta filled with ricotta, spinach and cream sauce, topped with cheese and baked in the oven.

LAMB SHANK Our 6 hour slow cooked lamb shank with garlic, red onions, rosemary, in rich red wine tomato sauce.

CHRISTMAS Evening Menu

2 COURSES £23.95

3 COURSES £27.95

STARTERS

PATE FINA Homemade chicken liver, apple and pear pate finished with marsala & brandy, served with fresh toasted homemade bread.

PUMPKIN & BUTTERNUT SQUASH SOUP

Homemade pumpkin & butternut squash soup, served with homemade toasted bread.

RIBS Succulent pork spare ribs cooked in fruity sticky barbeque sauce.

POLENTA E FUNGHI (V) Parmesan polenta topped with rich mushroom creamy sauce.

ARANCINI IL RÈ Our homemade recipe rice balls with mince meat, sultanas and mixed herbs

MAINS

TURKEY Roast turkey dinner with all the trimmings served with rossini sauce.

SALMON Simply grilled salmon steak, served on bed of lentils and fresh spinach with a honey and mustard glaze .

RAVIOLI SPINACH (V) Pasta parcels stuffed with spinach & ricotta, with sun dried tomatoes, fresh basil & butter sauce.

FILLETTO STROGANOFF Strips of prime fillet cooked with onions, creamy paprika sauce, served with arborio rice.

LAMB SHANK Our 6 hour slow cooked lamb shank with garlic, red onions, rosemary, in rich red wine tomato sauce.

RISOTTO PRIMAVERA (V - VEGAN) Arborio rice cooked with peas, carrot, peppers and broccoli.