

CHRISTMAS DESSERTS

TIRAMISU

Our homemade recipe traditional Italian tiramisu.

PROFITEROLES

*Traditional Italian chocolate profiteroles
Served with whipping cream*

CRÈME BRULÉE

Served with a shortbread biscuit.

XMAS PUDDING

Our selection, ask a member of staff.

finn
Bar & Grill

BOOKING FORM

NAME

DATE

NO. OF GUESTS

Tel: 01625 618744

www.finabarandgrill.co.uk

CHRISTMAS PARTY MENU

Lunch (till 3pm) 2 courses **£25.95** - 3 courses **£29.95**

Dinner 2 courses **£29.95** - 3 courses **£33.95**

STARTERS

PATE FINA

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

BUTTERNUT SQUASH & SWEET POTATO SOUP (V)

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

PORK BELLY

Slow roasted pork belly in fruity barbeque sauce.

ARANCINI (V)

Homemade rice balls with mix herbs, mozzarella, parmesan. Rolled in golden bread crumbs served with rocket & spicy tomato sauce.

PRAWN COCKTAIL

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

FUNGI FINA (V)

Sauteed mushrooms in garlic, fresh chilli, red wine & tomato sauce.

POLPETTE DELLA NONNA

Homemade meatballs in tangy tomato sauce, served with homemade toasted bread.

CHRISTMAS PARTY MENU

MAINS

TURKEY

Roast turkey dinner served with gravy and all trimmings.

SALMON CARDINALE

Simply roasted salmon steak, served on a bed of stir fried vegetables. With a garlic creamy tomato sauce.

CANNELLONI RICOTTA & SPINACH (V)

Baked Cannelloni pasta filled with ricotta & spinach. In creamy tomato sauce, topped with mozzarella cheese.

POLLO PRINCIPESSA

Pan fried chicken breast served with asparagus in a creamy white wine sauce. Served with roast potatoes.

RIBEYE STEAK

Chargrilled 10oz ribeye served with mixed veg & roast potato.

LAMB SHANK

Our 6 hour slow cooked lamb shank, with garlic, red onions, rosemary, in rich red wine tomato sauce, served with mash potato.

RISOTTO FUNGHI (V)

Arborio rice cooked with onions & mixed mushrooms, topped with rocket leaves & parmesan shavings..