

DOLCE

APPLE AND RHUBARB CRUMBLE

Homemade crumble served with vanilla ice cream,
Topped with hot custard.

TIRAMISU

Our homemade recipe traditional Italian tiramisu.

XMAS PUDDING

Traditional Christmas pudding served with Brandy sauce.

PROFITEROLES

Traditional Italian chocolate profiteroles
Served with whipping cream

COFFEES & LIMONCELLO

Espresso

Americano

Cappuccino

Latte

With Complimentary Limoncello Liqueur

BUON APPETITO

fin
Bar & Grill

Christmas Day

Kids Menu **£29.95** please ask for details

Tel: 01625 618744

www.finabarandgrill.co.uk

CHRISTMAS DAY

5 courses £79.95

NIBBLES

FOCACCIA & OLIVES.

Homemade traditional focaccia and mix marinated olives

STARTERS

SCALLOPS

Pan fried scallops with mushrooms in white wine creamy sauce served with homemade bread

CARROT CORIANDER SOUP (V) Vegan

Homemade traditional carrot coriander soup served with homemade bread

SALMON CORNETO

Juicy baby prawns tossed through Marie Rose sauce wrapped in smoked salmon. Served with toasted bread.

FUNGHI FIORENTINA (V)

Portobello mushroom filled with garlic spinach, topped with goat cheese & onion chutney.
Dressed with forest fruits.

RIBS

Succulent baby pork ribs cooked in fruity sticky barbeque sauce.

MAINS

LOBSTER THERMIDOR

Whole lobster served with creamy tomato linguine pasta.

TURKEY

Roasted turkey dinner with all trimmings served Yorkshire pudding and gravy.

SALMON CARDINALE

Pan roasted salmon on a bed of broccoletti with roast carrots & boil potato. Served with white wine pink peppercorn sauce.

SURF & TURF

12oz Rib eye steak with King prawns and garlic herb sauce. Served with roasted potato veg.

MALENZANA (V) Vegan

Whole aubergine roasted and stuffed with gourn mince Bolognese, served with tomato sauce and mush potato.

PORK BELLY

Roasted Pork Belly, served with mush potato, vegetables & gravy.