

## Christmas Lunch Menu

### Starters

#### Soup of the Day

*Please see your waiter for today's Soup of the Day*

#### Insalata Caprese

*Mozzarella and Fresh Tomato Slices with Fresh Basil and Glazed Balsamic*

#### Camembert Fritto

*Bread Coated Camembert Cheese, deep fried served with Cranberry Sauce*

#### Risotto con Funghi Porcini / Pollo

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil with the option of Pieces of Chicken*

### Main Course

#### Tacchino Arrosto da Norfolk

*Roast Norfolk Turkey with Seasonal Trimmings*

#### Pollo Valdostana

*Breast of Chicken topped with Ham, Mozzarella Cheese & Tomato Sauce*

#### Pizza Inferno

*Pepperoni Sausage, Spicy Jalapino Peppers, Tomato & Mozzarella*

#### Pizza Rosa

*Tomato, Olives, Mozzarella, Ham & Mushrooms*

#### Spigola alla Griglia

*Fillet of Grilled Sea Bass served on a bed of Salad Leaves*

#### Risotto con Funghi Porcini / Pollo (as a main course)

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil with the option of Pieces of Chicken*

#### Agnello Al Miele

*Three Tender Lamb Cutlets in a Honey, White Wine and Rosemary sauce*

*All main courses served with Mixed Vegetables and Potatoes*

**Followed by dessert from the Chefs daily selection accompanied with a tea or coffee  
£13.50 per person**

## Christmas Dinner Menu

### Starters

#### Soup of the Day

*Please see your waiter for today's Soup of the Day*

#### Camembert Fritto

*Bread Coated Camembert Cheese, deep fried served with Cranberry Sauce*

#### Misto Fritto

*Deep Fried Mixed Sea Food served with Tartar Sauce & Fresh Chilli Tomato Sauce*

#### Risotto con Funghi Porcini / Pollo

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil with the option of Pieces of Chicken*

#### Gamberetti alla Diavola

*Shelled Headless King Prawns cooked in Tomato Sauce with Garlic, Olive Oil and a hint of Chilli*

### Main Course

#### Pollo Monte Bianco

*Breast of Chicken cooked in Mushrooms, Cream, Brandy & White Wine Sauce*

#### Tacchino Arrosto da Norfolk

*Roast Norfolk Turkey with Seasonal Trimmings*

#### Bistecca Dolcelatte

*Sirloin Steak topped with Dolcelatte Blue Cheese and a Red Wine & Brandy Sauce*

#### Farfale Pasta alla Vodka

*Farfale Pasta with Chopped Smoked Salmon in a Pink Sauce with a dash of Vodka*

#### Risotto con Funghi Porcini / Pollo (as a main course)

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil with the option of Pieces of Chicken*

#### Halibut alla Calabrese

*Halibut cooked with Garlic, Onions & Peppers in a Wine and Tomato Sauce*

*All main courses served with Mixed Vegetables and Potatoes*

**Followed by dessert from the Chefs daily selection accompanied with a tea or coffee  
£22.95 per person**

## Christmas Eve Menu

### Starters

#### Soup of the Day

*Please see your waiter for today's Soup of the Day*

#### Insalata Caprese

*Mozzarella and Fresh Tomato Slices with Fresh Basil and Glazed Balsamic*

#### Cannelloni al Forno

*Baked Pasta rings filled with Meat & Spinach with Mozzarella Cheese in Tomato & Béchamel Sauce*

#### Parmigiana di Melanzane

*Oven baked layers of Aubergines with Chopped Fresh Basil, Tomato Sauce, Mozzarella & Parmesan Cheese*

#### Misto Fritto

*Deep Fried Mixed Sea Food served with Tartar Sauce & Fresh Chilli Tomato Sauce*

### Main Course

#### Pollo Vesuvio

*Breast of Chicken topped with Mozzarella Cheese, Aubergines & a hint of Chilli Sauce*

#### Veal Saltimbocca alla Romana

*Slices of Veal topped with Sage & Parma Ham cooked in a White Wine & Butter Sauce*

#### Agnello Al Miele

*Tender Lamb Cutlets in a Honey, White Wine and Rosemary sauce*

#### Tacchino Arrosto da Norfolk

*Roast Norfolk Turkey with Seasonal Trimmings*

#### Salmone Arrostito

*Roasted Freshwater Salmon & Braised Red Cabbage, Crispy Parma Ham & Saffron Butter*

#### Risotto ai Funghi Porcini

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil*

*All main courses served with Mixed Vegetables and Potatoes*

**Followed by dessert from the Chefs daily selection accompanied with a tea or coffee  
£23.95 per person**

## New Years Eve Menu

### Starters

#### Soup of the Day

*Please see your waiter for today's Soup of the Day*

#### Camembert Fritto

*Bread Coated Camembert Cheese, deep fried served with Cranberry Sauce*

#### Misto Fritto

*Deep Fried Mixed Sea Food served with Tartar Sauce & Fresh Chilli Tomato Sauce*

#### Risotto con Funghi Porcini / Pollo

*Risotto of Wild Mushrooms & Roasted Garlic in Red Wine Sauce & Truffle Oil with the option of Pieces of Chicken*

#### Gamberetti alla Diavola

*Shelled Headless King Prawns cooked in Tomato Sauce with Garlic, Olive Oil and a hint of Chilli*

### Main Course

#### Bistecca Dolcelatte

*Sirloin Steak topped with Dolcelatte Blue Cheese and a Red Wine & Brandy Sauce*

#### Anatra alla Ciliegia

*Half Fresh Duck, Honey Roasted, served in Orange & Gran Marnier Liqueur Sauce*

#### Parmigiana di Melanzane

*Oven baked layers of Aubergines with Chopped Fresh Basil, Tomato Sauce, Mozzarella & Parmesan Cheese*

#### Salmone Arrostito

*Roasted Freshwater Salmon & Braised Red Cabbage, Crispy Parma Ham & Saffron Butter*

#### Involto di Vitello

*Rolled Veal stuffed with Buffalo Mozzarella & Parma Ham cooked in Cream Mushroom Sauce, White Wine & touch of Brandy*

#### Pollo Monte Bianco

*Breast of Chicken cooked in Mushrooms, Cream, Brandy & White Wine Sauce*

*All main courses served with Mixed Vegetables and Potatoes*

**Followed by dessert from the Chefs daily selection accompanied with a tea or coffee  
£39.95 per person**