

ZUPPA di CASTAGNE

Soup of chestnut, shallot, baby carrot and celery served with toasted ciabatta slices

INVOLTINI DI ZUCCHINI

Goat cheese wrapped in long courgette slice, with chopped tomato sauce and served with toasted bread

COCKTAIL DI GAMBERI

Cooked prawns in a Marie Rose sauce with brandy served in a glass on finely chopped salad, and slice of lemon

TERRINA CASALINGO

Duck, duck liver, pork & pork liver champagne terrine with toasted brown bread and strawberry sauce

PIATTO ANTIPASTI

Parma ham, salami Milano, bresaola, buffalo mozzarella and marinated mix olives with homemade bread and rocket leaves



VENTAGLIO GORGONZOLA E NOCI

Large pasta parcels filled with prawn and courgette, in gorgonzola and walnut sauce served with wild rocket leaves

BRANZINO AL FORNO

Seabass fillet and king prawns with chopped tomato sauce, served with sauté new potatoes

SCALLOPPINA NAPOLITANA

Chargrilled veal with capers, olives, anchovies and chopped tomato sauce served with roast vegetables

PAELLA POLLO e CHORIZO

Paella rice, chicken fillet stripes, aged chorizo cubes, roasted mix peppers, peas, saffron

INVOLTINI DI MAIALE CON CRUDO

Gruyere cheese wrapped in Parma ham and thin pork fillet layers, slowly roasted in stone oven and served with sauté new potatoes

CHRISTMAS PUDDING (with brandy sauce)

HOMEMADE TIRAMISU

LEMON & MASCARPONE CHEESECAKE

CRÈME BRULÉE

YOUR CHOICE OF CUP OF TEA OR FILTER COFFEE



A non-refundable deposit of £10.00 per person is required upon booking. Your menu choices are required in advance. Please advise us of any dietary requirements or allergies. Some of our dishes may contain traces of nuts and dairy products. A discretionary service charge of 10% will be added to your bill. More vegetarian main course dishes available on our website which can be subsidised for free of charge.

Any two course £22.95

Any three course £29.95