

# FESTIVE MENU

3 courses for £40 per person

## Starters

### BREADED BRIE

With cranberry sauce

### ROOT VEGETABLE SOUP

Served with homemade bread

### KING PRAWNS

With spicy nduja sauce and homemade bread

### BRUSCHETTA

With smoked salmon, ricotta, capers & cherry tomatoes

### GARLIC PIZZA BREAD

Mozzarella base with caramelised onions & half pesto

### GRILLED CHICKEN SKEWERS

## Mains

### TUSCAN CHICKEN

Chicken breast in a creamy, rich sauce with cherry tomatoes, spinach & garlic served with fluffy homemade mashed potatoes

### PORCINI MUSHROOM RISOTTO

With shaved parmesan

### GRILLED SEA BREAM

With fennel, cherry tomato & a lemon white wine sauce served with garlic sauteed potatoes

### RICOTTA & SPINACH RAVIOLI

In a creamy tomato aurora sauce with shaved parmesan

### BEEF RIBS

With truffle mashed potato, port gravy & asparagus

### BRESAOLA PIZZA

Tomato base, fior di latte mozzarella, bresaola cured beef, rocket, cherry tomatoes & shaved parmesan

### MEAT FEAST PIZZA

Tomato base, fior di latte mozzarella, marinated chicken, pepperoni, nduja sausage & beef

### VEGETARIAN PIZZA

Pesto base, fior di latte mozzarella, aubergine, zucchini, olives & sun-dried tomatoes

## Desserts

### MINI CALZONE

With Nutella, strawberries & cream

### CHRISTMAS CHEESECAKE

Ginger biscuit base, vanilla cream infused with cinnamon, orange & mince pies

### WARM APPLE CRUMBLE

Served vanilla ice cream or custard

### ICE CREAM SELECTION

Choose 2 scoops of:

Cookies & Cream

Double Chocolate

Strawberries & Cream

Mango Sorbet

Madagascan Vanilla

Lemon Sorbet

Salted Caramel & Honeycomb

For any dietary requirements or allergies, please send us an email or write a note on your pre-order form.

We offer vegan cheese and gluten-free pasta & pizza.