





STARTERS

Zuppa di Zucca e Castagne Pumpkin and chestnut soup served with fresh bread

Asparagi, Uovo in Camicia, Salsa Olandese Asparagus cooked with poached egg and Hollandaise sauce

> Ravioli di Cinghiale Wild board ravioli in butter sage

Gamberoni King Prawns, garlic, butter, cherry tomatoes and white wine

Deep Fried Brie
Deep fried french brie served with salad garnish and cranberry sauce

Insalata di Granchio e Avocado Layers of avocado topped with crab meat and salad dressing

Antipasto All'Italiana
A selection of Italian cured meats

MAINS

Tacchino Arrosto
Traditional roast turkey with al the trimmings

Ravioli di Zucca
Pumpkin ravioli served with cherry tomatoes, sage and butter

Risotto Verde Arborio rice, courgettes, asparagus, peas and spinach

Agnello
Rack of lamb with Dauphinoise in a rosemary and red wine sauce

Filetto al Pepe Fillet steak served with a green peppercorn sauce

Dover Sole

Dover sole grilled with garlic butter sauce

DESSERTS

Traditional Christmas pudding with brandy sauce

Biscoff cheecake

Panetttone bread and butter pudding

Tiramisù, the classic Italian dessert

Raspberry crème brûlée

PRICE

Adult - £95.95, Child - £47, Under 6 - £27 £15 deposit (non-refundable after 08.12.25)