

Little Italy Christmas day 2016

Chilled glass of Prosecco on arrival.

Zuppa Del Casa

Minestrone Soup served with homemade ciabatta bread.

Crostini alla Chiantigiana

Duck liver Pate with cranberry & onion marmalade on toasted ciabatta.

Salmon Veneciana

Smoked Salmon with Prawns and Ricotta Cheese.

Antipasto Misto

A selection of Italian Meats, grilled vegetables & mozzarella di Buffalo.

Asparagus Gratinati

Fresh asparagus & pecorino cheese gratin.

Roast Tacchino

Traditional Christmas Turkey served with all the festive trimmings.

Filletto Rossini

Fillet Steak served with chicken liver pate au crudité with Madeira wine sauce.

Turbot & Gambreoni

Fillet of Turbot & King prawns with Olive Oil, cherry tomatoes, garlic, saffron, thyme & white wine.

Carne Di Cervo

Pepper crusted Loin of Venison with pancetta, walnuts & wild mushrooms served with Barollo wine sauce.

Tort Di Verdurie

Butternut squash, spinach & hazel nut tort with a mascarpone & sage sauce.

All mains served with a selection of vegetables & potatoes.

Grand Marnier & Dark chocolate Tort

Topped with vanilla cream & biscotti crumbs.

Vanilla pana cotta

Served with a winter berries & lemon cake.

Christmas pudding

Served with homemade brandy toffee sauce.

OR

Choice of Tea or coffee and mince pies.

£65.00 per person

£32.50 Children under the age of 10