

Christmas Party menu December 2019

Lunch time 3 course £22.95 pp, Dinner 3 course £24.95 pp

Christmas crackers and mince pies.

Starters

Soup(v/gf)- homemade soup of the day served with bread.

Antipasto (gf)– selection of cured meats, olives, homemade bread and extra virgin olive oil and Modena balsamic vinegar dip.

Gamberoni Thermidor - fresh king prawns cooked with cream, Dijon mustard and Brandy, Topped with mature cheddar cheese and oven baked.

Funghi ripieni (v/gf) – stuffed Portobello mushroom with sweet peppers and spinach topped with goat cheese.

Pate – Homemade liver pate served with chutney, salad garnish and homemade bread.

Main Courses

Traditional roast Turkey

Baccala(gf) – fresh filet of cod cooked with tomato sauce, olives and capers served with vegetables and potatoes.

Gnocchi al forno(v) - potato dumplings cooked with spinach and gorgonzola cheese in a creamy sauce, topped with mature cheddar cheese and oven baked.

Maiale (gf)– slowly cooked pork belly with apple sauce, served with vegetables and potatoes.

Pollo al forno – chicken breast cooked in a creamy mushrooms sauce topped with mature cheddar cheese and oven baked served with vegetables and potatoes.

Desserts

Traditional **Christmas pudding** served with cream or ice cream

Homemade **Tiramisu**

Cheeseboard

Affogato – 1 scoop of ice cream, 1 espresso coffee, 1 shot of liquor.

Panettone al forno- bread and butter pudding made with panettone, served with ice cream