

# DECEMBER SET DINNER MENU



## Starter

### Funghi Ragusa

Large Field Mushrooms topped with Fresh Sea Prawns and Goats Cheese

### Avocado Pescatore

Baked Avocado with Fresh Crab in a Béchamel and Brandy Sauce

### Linguini Alla Tempa

Linguini Pasta served with Pesto Sauce and tiger Prawns

### Prosciutto Con Melone

Parma Ham and Melon

### Antipasto all Italia

Milan & Napoli salami, Mortadella & Parma ham served with green olives, fresh rocket & radicchio

### Mango Fantasia

Sliced Mango, Prawns and Melon in a cocktail sauce on a bed of Rocket

## Main Course

### Roast Turkey

Traditional Turkey served with all the trimmings

### Pollo Alla Parma

Chicken Breast with a slice of Parma Ham, Buffalo Mozzarella and wild Mushrooms in a Cream Sauce

### Vitello Parmigiana

Veal Medallions served with Aubergine and ham in a tomato sauce.

### Filetto Con Porcini

Medallions of Fillet Steak, topped with a slice of Pate and served with wild Mushrooms in a Red Wine sauce

### Salmone Toarmina

Salmon Fillet with Prawns and Grapes in a Cream and Tomato Sauce

### Risotto Con Asparagi

Risotto with fresh Asparagus and Prawns in a Cream sauce

## Chefs Selection of Desserts

£23.95 - AN OPTIONAL 10% SERVICE CHARGE WILL BE  
ADDED TO YOUR BILL

