

DECEMBER SET DINNER MENU



Starter

Funghi Ragusa

Large Field Mushrooms stuffed with Avocado and Dolcelatte Cheese

Avocado Pescatore

Baked Avocado with Prawns, Smoked Salmon, Spinach in a Béchamel and Brandy Sauce

Lasagna Al Forno

Layers of pasta & bolognaise sauce with tomato & béchamel sauce baked in the oven

Prosciutto Con Melone

Parma Ham and Melon

Insalata Tricolore

Avocado, Buffalo Mozzarella & vine tomatoes on a bed of iceberg lettuce & 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 Parmigiana

Chicken Breast topped with Aubergines, Buffalo Mozzarella in a Tomato Sauce

Vitello Crema Funghi

Veal Medallions in a Cream, Mushroom white wine sauce.

Fegato Al Marsala

Pan seared calf's liver with mushrooms in a sweet Marsala wine sauce

Salmone A Piacere

Salmon with Prawns and Grapes in a Cream and touch of Tomato Sauce

Risotto Al Gamberetti

Risotto with Prawns, Porcini Mushrooms in a light Tomato sauce

SELECTION OF FRESH VEGETABLES SERVED WHERE APPROPRIATE



Chefs Selection of Desserts



£29.50 - AN OPTIONAL 10% SERVICE CHARGE WILL BE
ADDED TO YOUR BILL

IF THERE ARE ANY DIETRY REQUIREMENTS THAT YOU
MAY HAVE, COULD YOU PLEASE ADVISE US WHEN
YOUR ORDER IS TAKEN. ALL MAIN COURSES ARE
SERVED WITH VEGETABLES

