

# CHRISTMAS PARTY

## MENU



Two courses 17.99, three courses 19.99

### STARTERS

#### Bruschetta Funghi **V** **GF**\*

Chestnut mushrooms in a mascarpone & porcini sauce on toasted ciabatta

#### Pumpkin and Pancetta Arancini

Crispy risotto rice balls filled with pumpkin, pancetta & mozzarella and served with roast red pepper tapenade

#### Chicken, Cranberry and Pancetta Terrine **GF**\*

Served with toasted ciabatta and cranberry & redcurrant chutney

#### Roast Parsnip, Chestnut and Truffle Soup **VG** **GF** **DF**

Drizzled with truffle oil and served with toasted ciabatta bread

#### Prawn Cocktail **GF**

Atlantic prawns served in a classic cocktail sauce with toasted ciabatta bread

### MAINS

#### Tacchino Paupiette **GF**

Turkey with sage & onion stuffing, roast vegetables, roast potatoes and pigs in blankets with a Chianti & thyme jus

#### Pollo Saltimbocca **GF**

Chicken breast wrapped in Parma ham with marsala sauce with roast potatoes and tenderstem broccoli

#### Carbonara Tagliatelle **GF**\*

Fresh egg tagliatelle in a traditional creamy carbonara sauce with crispy pancetta and leeks

#### Tagliatelle Capra **V** **GF**\*

Fresh egg tagliatelle in a pomodoro & peperonata sauce topped with crumbled goat's cheese, toasted pine nuts and rocket

#### Bolognese **GF**\*

Spaghetti served with our own slow-cooked beef ragu

#### Lasagne Festiva

Layers of fresh egg pasta, pulled turkey confit, pigs in blankets, pancetta, mozzarella, cranberry sauce, caramelised onion and parmesan in a sage béchamel sauce

#### Pizza Festiva

Pizza with pulled turkey confit, pigs in blankets, red onions, pancetta, mozzarella and sage on a cranberry and tomato base

#### IOoz<sup>+</sup> Sirloin Steak (add £3) **DF**

Served with sautéed mushrooms, rocket and your choice of fries or mixed salad **GF**

#### Salmone Lenticchie **GF**

Oven-baked salmon on a ragu of lentils, served with chilli butter and tenderstem broccoli

#### Risotto Zucca **VG** **GF**

Butternut squash risotto with sundried tomato and pine nuts, served with roasted leeks and wilted spinach leaf

#### Marinara **GF**\*

Spaghetti with mussels, king prawns and squid in a tomato & garlic sauce

#### Create Your Own **GF** **VG**\* **DF**\*

Margherita with your choice of two toppings. Choose from (all **GF**):

Roast Pepper **VG** **DF**, Red Onion **VG** **DF**,

Green Chilli **VG** **DF**, Olives **VG** **DF**,

Rocket **VG** **DF**, Spinach **VG** **DF**, Spring

Onion **VG** **DF**, Garlic Mushrooms **VG** **DF**

Bufala Mozzarella **V**, Goat's Cheese **V**

Pepperoni **DF**, Salami **DF**, Cotto Ham **DF**,

Pancetta **DF**, Chicken **DF**, Parma Ham **DF**,

Luganica Sausage **DF**,

Spicy 'Nduja Sausage **DF**

### DESSERTS

#### Chocolate Brownie **V** **GF**\*

Warm chocolate brownie, with white chocolate chunks, topped with chocolate marshmallow sauce, malted chocolate balls and honeycomb pieces, served with vanilla gelato

#### Morello Cherry Cheesecake **V**

Rich and creamy cheesecake topped with morello cherry compote and finished with meringue pieces

#### Mulled Spiced Fruit Crumble **VG**\* **DF**\*

Served with gelato

#### Stem Ginger and Date Pudding **V**

Served with vegan custard

**V** Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

\* Asterisk after symbol denotes dish can be made gluten-free/vegan/dairy-free on request