

2 COURSES £15.45 pp 3 COURSES £17.45 pp

## **STARTERS**

FUNGHI ALL AGLIO (V)
Sautéed mushrooms in a creamy garlic sauce

MOZZARELLA IN CARROZZA (V)
Deep fried mozzarella cheese served with tomato sauce

**PRAWN COCKTAIL** 

Fresh North Bay prawns served on a bed of salad with Marie rose sauce

FORMAGGIO ALLE CIELIGE (V)
Deep fried Brie in a cherry sauce

SOUP (V) Tomato

**PATE** 

Chicken liver pate served with toast and cranberry sauce

## **MAINS**

ANY PIZZA /PASTA /LASAGNA/RICE FROM THE MAIN MENU, VEGETARIAN OPTION INCLUDED

**TACCHINO ARROSTO** 

Traditional roast turkey served with all the trimmings

SALMONE GRILLED/RUSTICO

Plain grilled salmon fillet with a choice of sauces

**POLLO STROGANOFF** 

Fried chicken served with buttered pasta with a creamy sauce of mushrooms, onions, paprika and mustard

**GAMBERONI AL AGLIO/DIAVOLA** 

Butterfly king prawns in garlic, white wine and lemon sauce/or a chilli tomato sauce

POLLA ALLA CREMA/DIANA/PEPE

Pan-fried chicken breast with a choice of sauces

**VEGETARIAN GNOCCHI (V)** 

Gnocchi with a choice of pesto/or tomato sauce

## **DESSERTS**

CHRISTMAS PUDDING WITH BRANDY SAUCE TRADITIONAL TIRAMISU CHOCOLATE FUDGE CAKE CHEESECAKE TORTA DELLA NONNA

All mains will be served with seasonal vegetables

Lunch menu will be served from 12.00 until 16.00 £5 per head deposit required on booking (non-refundable)

Christmas lunch menu will be available until December 29th 2023, excluding 25th December 2023