

3 COURSE & COFFEE CHRISTMAS DELUXE DINNER MENU



MANGIARE AL FORNO

Sunday to Thursday £21.95 per person or
£35.95 Inclusive of Aperitif, Wine & liqueur
or Brandy

Friday & Saturday £24.95 per person or
£39.95 Inclusive of Aperitif, Wine & Liqueur
or Brandy

(Throughout December our deluxe menu is also
available for lunch for **£21.50**
or All Inclusive **£35.50**)

STARTERS

Marinated Olives (v) £ 3.95 extra
Garlic Bread £ 2.95 extra
Tapas Focaccia (v) £ 4.50 extra
Bruschetta £ 3.95(v) extra, Chips £ 2.95 extra

Pate della Casa

Home made pâté, served with toast

Cocktail di Gamberetti

Prawn cocktail

Cozze Crema

Mussels cooked in white wine, garlic
parsley, herbs and fresh cream

Smoked Salmon Cornet or Plain

Scottish smoked salmon filled with prawn
Marie Rose, sprinkled with paprika and
served with a wedge of lemon

Minestrone (v) or Zuppa Del Giorno

Minestrone or soup of the day (ask your
waiter)

King Prawn

Sisiliana sauce with garlic bread

Homemade Meatballs

in a tomato and basil sauce with fresh
bread

Insalata Caprese (v)

Fresh tomato, mozzarella and basil,
drizzled with extra virgin olive oil, oregano,
salt and pepper

Antipasto Misto

Parma Ham, Salami Napoli, Mortella,
Nduja, Bresaola, Mozzarella, Olives, and
grilled

Crepe (v)

Filled with ricotta and spinach and baked
in tomato sauce and parmesan

MAIN COURSE

Tacchino Di Natale

Traditional Roast Turkey Served with all the
trimmings

Spigola alla Diavola

Fillet of sea bass grilled simply grilled with
extra virgin oil, white wine, garlic & chilli
peppers

Lasagne al Forno

Layers of pasta with Bolognese sauce,
béchamel sauce and cheese baked in the
oven to perfection

Pollo alla Mozzarella

Supreme breast of chicken sautéed in
onions, bacon, herbs, white wine, soft mild
cheese and cream, garnished with red pep-
pers and parsley served with rice

Create your own Pasta Dish

Choice of Pasta – penne, spaghetti,
tagliatelle

Choice of Sauce – Salsiccia, Fillet steak,
Napoli (v), Bolognese, Funghi (v),
Primavera (v), Gamberoni

Trota Thermador

two fillet of Trout al forno, in sauce of garlic
onion, mustard and cream

Bistecca Alla Riviera (£4.95 extra)

Sirloin steak sautéed in onions, mush-
rooms, butter, garlic, demiglace, red wine
flamed in Brandy & fresh double cream

Filetti al Pepe (£6.95 extra)

Two medallions of fillet steak flattened in
peppercorn butter, red wine demi glace
cream, flamed with brandy

Vitello Milanese

Escalope of Vial, dressed in breadcrumbs
served with penne pasta in fresh basil garlic
chilli & tomato sauce

Risotto Haddock

Smoked haddock and asparagus in cream
sauce

Pizza (two Tapas create your own)

Served with chips

Choose any one topping: Salsiccia,
Mushrooms, Chicken, Roast Peppers,
Parma Ham, Pineapple.

*All main courses are served with chef's
special selection of vegetables and potatoes
(excluding pasta dishes)*

DESSERTS

Tiramisu

Layers of sponge soaked in coffee liqueur
and mascarpone cheese, topped with cocoa
powder

Christmas Pudding

Traditional Christmas pudding, served hot
with a brandy sauce

Gelato alle Mandorle

Vanilla ice cream with roasted almonds
and butterscotch

Torta Di Mela

Apple Pie served hot with ice cream

Chocolate Fudge Cake

Served hot with ice cream and chocolate
sauce

Sticky Toffee Pudding

served hot with vanilla ice cream and cream

Selection of Cheese (£5.50 extra)

COFFEES TO FINISH

Coffee or Tea served with Chocolate Crisp
Mints

NOTE

G.F. Gluten Free. Please inform your server
if you have allergies we should know about.

We can supply any information of the
ingredients of each dish.

V. denotes vegetarian option - please ask your server
We cook all our dishes fresh to order

We have created this special Deluxe Dinner Menu which is available throughout December

Fully inclusive choice of:

1. Choice of Martini, Whisky, Sherry, Vodka, Campari, White Wine, White Rum, Gin
or House Lager. Unlisted drinks £1.95 extra.
2. Antipasti (Hors d'Oeuvre) - choose from a selection of different starters.
3. Choice of half of White or Red wine per person or full bottle between two,
please choose from the wine listed below.
White Wine: Trebbiano
Red Wine: Merlot

4. Main Course, choose from a selection of different mouth-watering dishes, all fully garnished.
5. Dessert - spoil for choice.
6. Coffee with Chocolate Crisp Mints.
7. To complement and finish off your meal a choice of liqueur or a traditional warmed brandy.

Liqueur or Brandy Choice: Amaretto, Sambuca, Limoncello, Grappa,
House Brandy. Unlisted drinks £2.10 extra.

* Note for a small extra charge choose from our extensive range in our Wine List.