





STARTERS

Zuppa e Castagne Pumpkin and chestnut soup served with fresh bread

Gamberoni King prawns, garlic, butter, cherry tomatoes and white wine

Penne Calabria Italian sausage, spicy n'duja, red onion, white wine, garlic and tomato sauce

Insalata di Tricolore Avocado, tomato and mozzarella salad, topped with basil and olive oil drizzle

> Insalata di Granchio e Avocado Layers of avocado, topped with crab meat and salad dressing

Salmone Salmon roulade with prawns and Mary Rose sauce

> Antipasto Italiano A selection of cured Italian meats

MAINS

Tacchino Arrosto Traditional roast turkey with all the trimmings

Ravioli Scalopine e Gamberoni Scallops and prawns ravioli served with pink sauce and crayfish

Agnello Rack of lamb with wholegrain mustard and creamy mashed potatoes

Risott Funghi e Asparagi Arborio rice, mushrooms and asparagus with a touch of cream and parmesan shavings

Filetto Rossini Fillet steak wrapped in bacon with toasted bread, pâté and Madeira sauce

Pizza Prosciutto Tomato, mozzarella, Parma ham, rocket leaves and parmesan

> Pesce Dover sole with lemon butter sauce

DESSERTS

Raspberry crème brûlée

Panettone bread and butter pudding

Traditional Christmas pudding with brandy sauce

Orange cheesecake with cream cheese, almond biscuit base and Grand Marnier

Traditional homemade tiramisu

Ice Creams and Sorbets