



# Christmas Menu

3 courses with a glass of prosecco £27.95

## Starters

### La Zuppa (v)

Homemade butternut squash and sweet potato soup with focaccia croutons

### Involtini di Salmone

Smoked salmon rolled and filled with baby prawns, served on crispy lettuce with marie rose sauce

### Capesante alla bouillabaisse

Pan seared scallops served with crispy pancetta and mint pea puree, in a bouillabaisse sauce

### Fegatini

Chicken livers on a bed of polenta with a basil and red wine jus

## Main Course

### Bistecca di Barolo

Grilled sirloin steak with a marsala and porcini mushroom sauce, served with new potatoes and onion rings

### Tonno alla Genovese

Tuna steak with a lemon, parsley and butter sauce. Served with stir fried Mediterranean vegetables

### Pollo al Pernod

Chicken breast cooked in a creamy Pernod sauce, served with rosemary roast potatoes

### Risotto al Zucca (v)

Creamy risotto, with pumpkin, butternut squash, baby spinach, fontina cheese and saffron

## Desserts

Tiramisu

Cheesecake

Pannatone Pudding

