

3 COURSES ONLY

ZUPPE DI AROGOSTA

guernsey lobster soup with a touch of cream

AVOCADO TRICOLORE (V) (GF)

sliced tomato, mozzarella, avocado & basil leaves

ANTIPASTO MISTO (GF)

sliced cured parma ham, bresaola, copa, salami, mortadella served with mixed pickled vegetables

GAMBERI TEMPURA

deep fried prawns in a tempura batter served with a sweet chilli tomato sauce

TORNEDO PEPE

char grilled fillet steak with brandy, demi-glaze, green peppercorns, r ed wine & cream sauce served with roast potatoes & vegetables

BRANZINO LIVORNESE

pan fried bass in a light tomato, garlic, white wine & tomato sauce served with new potatoes & vegetables

ARROSTO DI TACCHINO

roast turkey accompanied by pigs in blankets, stuffing & red wine jus served with roast potatoes & vegetables

RISOTTO DI ASPARAGI E POMODORO ARROSSATO (V) (GF)

asparagus, garlic butter, white wine, sun blushed tomato, cream & parmesan cheese risotto

LASAGNE BOLOGNESE

classic layers of pasta in a beef sauce, served with chips

CHRISTMAS PUDDING

served with morgan spiced rum custard

SORBETTO AL FRUTTO DEL PASSIONE (V) (GF)

passion fruit sorbet

TORTA DI ZENZERO E MASCARPONE

ginger & mascarpone cheesecake served with pistachio ice cream & berry coulis

CHRISTMAS MERINGUE

meringue with whipped cream, guernsey vanilla ice cream & hot chocolate sauce

FESTIVE FORMAGGI

brie and guernsey smoked cheddar served with biscuits & rocquette cider chutney

or