

ZUPPE DI MINESTRONE (V)

classic Italian vegetable soup with small pasta

PENNE GHIOTTONA

pasta tubes tossed in a Bolognese, peas & cream sauce

BRUSCHETTA POMODORO (V)

garlic bread topped with chopped tomato, basil, olive oil & balsamic syrup

GAMBERI FRITO

deep fried breadcrumbed prawn tails with tartare sauce



LOMBATE BAROLO

char grilled sirloin steak with demi glaze, red wine & cream sauce served with roast potatoes & vegetables

SALMONE BURRO DI CAPPERI

grilled salmon with a caper, lemon juice & guernsey butter sauce served with new potatoes & vegetables

AGNELLO BALSAMICO (GF)

grilled lamb cutlets with olive oil & balsamic vinegar, served with roast potatoes & vegetables

ARROSTO DI TACCHINO

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

INVOLTINI DI PRIMAVERA NAPOLI (V)

vegetable spring rolls with a garlic & tomato sauce

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

BAILEYS CHEESECAKE TIRAMISU

the classic Italian pick-me-up sweet

FESTIVE FORMAGGI

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

or

COFFEE