

# CHRISTMAS PARTY SET MENU

### 3 Course £27.95

Mon – Sunday from 5pm

## **STARTERS**

(SS)

#### **ZUPPA DEL GIORNO (v)**

Fresh homemade Soup of the Day

#### FORMAGGIO DI CAPRA

Grilled Goats cheese with parmesan served on a bed of rocket and cherry tomato, topped with caramelized onions, honey with sweet balsamic vinegar

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## SCOTTADITE ALL'ORIENTALE

Baby back ribs in our special homemade honey and BBQ sauce

#### FRITTURA MISTA

Deep fried Calamari White Bait with Mediterranean prawns served on a bed of mixed leaf salad served with a choice of sweet chilli sauce or Tartar sauce

#### **POLPETTE AL SUGO**

Authentic Italian Meatballs from our recipe of Scotch Beef & Dutch Veal served in a Pomodoro Sauce

# **MAIN COURSES**

(38)

#### **TACCHINO NATALIZZIO**

Traditional slow roasted Turkey, served with stuffing, pigs in blankets,

Brussel sprouts, roast potatoes, Christmas Trimmings, and a rich homemade gravy

#### **MEDAGLIONI TARANTINO**

Gently Pan-Fried Beef Medallions with Onion, Porcini Mushrooms, in a gravy sauce and a touch of cream - Served with our vegetables of the day. (Supplement of £3)

#### SALMONE AL LIMONE

Gently Pan-Fried Salmon Steak lightly flavoured with White wine and finished in a Lemon Sauce -Served with Boiled Potatoes and Green Beans.

### FILLETTO DI BRANZINO

Grilled pan-fried seabass served with boiled potatoes and green beans

#### TAGLIATTLE VEGETARIANE (v)

Flat pasta with Mixed veg

#### PIZZA VEGETARIANA (v)

Homemade Traditional Italian Pizza with a cherry tomato base topped with a Mixed Selection of Vegetables

# DOLCE

### (CSEO)

Panettone

Tiramisu

Torta Al Limone

Drinks & 10% Service Charge to be added to your final bill If you have FOOD ALLERGIES, please speak to a Member of Staff before ordering. All dishes may contain NUT or NUT DERIVATIVES