

## christmas menu

### STARTERS (CHOICE OF)

#### **salmon and prawns**

Scottish smoked salmon served with prawns, salad leaves and marie rose sauce

#### **funghi ripieni**

mushrooms filled with garlic butter and breadcrumbs

#### **broccoli and stilton soup**

served with croutons

#### **melone fantasia**

seasonal melon and exotic fruits served with a fruit coulis

#### **pâté della casa**

homemade chicken liver pâté served with cranberry sauce

#### **fegatini alla veneziana**

chicken livers sautéed with onions and chilli

#### **spicy chicken wings**

served with garlic, peppers, spring onion and fresh chilli

#### **homemade fish cakes**

served with sweet chilli mayonnaise

### MAIN COURSE (CHOICE OF)

#### **pollo diane**

chicken breast cooked in onions, mushrooms and french mustard, finished with cream and wine

#### **tacchino tradizionale**

escalops of turkey with all the trimmings

#### **salmon thermidor**

fillets of salmon in a cream and brandy sauce with crayfish tails

#### **fusilli amatriciana**

pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce

#### **spicy chicken**

tender strips of chicken, pan fried with field mushrooms, sweet chilli and ginger, served with rice

#### **pizza alla diavola**

mozzarella, tomato, spicy salami

#### **pizza alla romana**

mozzarella, tomato, ham and mushrooms

#### **tortelloni di ricotta e spinaci**

pasta parcels filled with spinach and ricotta cheese in a cream sauce

### DESSERT (CHOICE OF)

**tiramisu** or **winter berry meringue nest**

**lunchtime £15.90 per person**

**dinner £19.90 per person**

## new year's eve menu

### slices of garlic bread

### STARTERS (CHOICE OF)

#### **seafood antipasto**

a selection of smoked, marinated and fresh seafood

#### **duck spring roll**

homemade shredded duck and leek spring rolls served with plum sauce

#### **pâté della casa**

homemade chicken liver pâté served with cranberry sauce

#### **cream of butternut squash soup**

served with croutons

#### **funghi ripieni**

mushrooms filled with garlic butter and breadcrumbs

#### **warm goats cheese**

served on a large field mushroom and a crouton of polenta with a pesto dressing, topped with roasted vegetables and served on leaves

#### **mari e monte**

pan fried tiger prawns and crayfish tails cooked with a creamy wild mushroom sauce, served in a tartlet

### MAIN COURSE (CHOICE OF)

#### **ribeye of beef**

served with caramelised shallots and a garlic parsley butter

#### **duo of salmon and scallops**

fillets of salmon rolled with king scallops and served in a creamy thermidor and crayfish sauce

#### **braised duck leg**

corn fed Goosnargh duck served in an orange and apricot sauce

#### **pollo San Daniele**

supreme of chicken stuffed with asparagus and wrapped in San Daniele ham, served in a creamy asparagus and prosecco sauce

#### **pizza contadina**

chicken, peppers, spicy salami, salame rustico and pancetta

#### **pizza vegetarian**

freshly grilled aubergine, courgette, peppers and asparagus

#### **ravioli al salmone**

large salmon filled ravioli served in a crayfish tail, basil and cherry tomato sauce.

### DESSERT

**homemade chocolate profiteroles**

**coffee and after dinner mints**

### TWO SITTINGS

**6pm/7pm - 9pm £25 per person**

**9pm - late £35 per person**

# booking form

Simply fill in your booking details below, hand in or return by post and leave the rest to us! There is a £10 per person non-refundable deposit required when booking.

Bookings only guaranteed when deposit is received.

christmas date  no.

lunchtime £15.90

dinner £19.90

new year's eve saturday 31st dec no.

1st sitting 6pm/7pm-9pm £25.00

2nd sitting 9pm-late £35.00

Please note if you are dining in the 1st sitting you are welcome to stay and enjoy the rest of the evening in the lounge area. All New Years Eve bookings must be paid in full prior to the event.

Party organiser:

Party name:

Number in party:

Time required:

Contact address:

Post code:  Tel:

Email:



christmas and new year 2011/2012