

BOXING DAY LUNCH

Garlic Bread



Frittura of tiger prawns, fresh fish of the day & calamari lightly fried in olive oil served with homemade tartar sauce

Fresh jumbo asparagus gratiné with butter and parmesan V

Our chicken liver and pork paté served with caramelised red onion and toasted crostini

Prosciutto San Daniele, Bresaola della Valtellina and Parmigiano Reggiano flakes

Fresh porcini and field mushroom soup with a touch of cream and parmesan crisp V

Spinach, crispy chard and ricotta handmade ravioli served in a spicy fresh tomato and basil sauce V



Scottish scallops cooked with a delicate brandy, cream and shallots sauce

La Porchetta - roasted loin of pork rolled and stuffed with our sausages and fine herbs served with a delicate wine sauce and spiced apple

Roast Norfolk turkey traditionally served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Fresh baked fillet of sea bass topped with fine herbs and crusted potato drizzled with lemon scented olive oil

Leg of Welsh lamb slow roasted with fresh peppers, onion, garlic and red wine

Risotto Primavera - fresh peppers, courgette, aubergine and fagiolini finished in a wine and cream sauce V

Medley of fresh seasonal vegetables and roasted potatoes or mixed leaf salad



Classic Italian tiramisú with espresso coffee and mascarpone served with toffee sauce

Madagascan vanilla panna cotta with Amarena and red cherry coulis

Poached William pear in Chianti wine served with cinnamon ice-cream and amaretti biscotti

Fresh fruit salad with homemade lemon sorbet or vanilla ice-cream

Ciocolatissimo - rich dark chocolate mousse topped with caramelised orange peel and grand marnier sauce

Traditional Christmas pudding, brandy sauce and vanilla cream

£34.00

Plus a discretionary 10% service charge

Children half price

