



Christmas PARTY MENU

Starter

BRUSCHETTA

Freshly chopped vine tomatoes, red onions, fresh basil & herbs served on toasted ciabatta bread.

ALBONDIGAS

Homemade lamb meatballs in a rich tomato sauce served with homemade bread.

GAMBAS PIL PIL

King prawns sautéed in a rich chilli & garlic oil with a splash of homemade tomato sauce served with homemade bread.

FUNGI VIGANO

Irish mushrooms cooked in an olive & garlic oil with fresh parsley & oregano, served with homemade bread.

Main

SEABASS FLORENTINE

Fillet of fresh seabass, pan-fried, served on a bed of spinach & baby potatoes with a creamy lemon & dill sauce.

PASTA VEGANO

Brocoli courgette, mushroom, pepper, onion & garlic cooked with fresh cherry tomatoes.

POLLO DIANE

Prime chicken breast with a chargrilled finish, cooked in a homemade Diane sauce, served with baby potatoes & seasonal vegetables.

STEAK PEPPE

Minimum 28 days matured sirloin steak, served with homemade peppercorn sauce, seasonal vegetables & baby potatoes.

Dessert

BAKLAVA

CREME BRULEE

Topped with a layer of rich caramelised sauce served with ice cream.

LUXURY TRIPLE DECK FUDGE CAKE

Milk, white & dark chocolate, served with ice cream.

£34.95 PER PERSON