



Christmas Day Menu 2025

3 COURSES + £79.95PP

KIDS (UNDER 10) + £29.95

STARTERS

MINISTRONE (V)(VG)

Traditional homemade vegetable soup.

ZUPPA DEL GIORNO (V)

Soup of the day

POLPETTI PICANTINI

Homemade pork and beef meatballs with breadcrumbs onion, garlic and parmesan. Cooked with a chilli tomato sauce with basil. Served with garlic bread.

GAMBERONI PICANTINI

King prawns sautéed in white wine, garlic, chilli, cherry tomato and oregano, served with garlic bread

POLLO CON CHORIZO

Pan-fried chicken with chorizo, tomatoes and a chilli sauce. Served with garlic bread

CROSTINI PEPERONE (V)(VG)

Toasted Italian garlic bread topped with roasted peppers & mozzarella cheese. Finished in the oven.

MAIN COURSE

TACCHINO DI NATALE

Traditional roasted turkey with roasted vegetables

CANNELLONI (V)

Cannelloni with ricotta cheese, spinach & Napoli sauce topped with mozzarella cheese.

LINGUINE GAMBERONI

King prawns in a white wine, garlic, fresh basil and cherry tomato sauce with a touch of cream

RISOTTO FILETTO

Sliced filled of beef, rice with cherry tomatoes and mixed herbs in a tomato sauce with touch of cream.

SPIGOLA PEPPERONCINO

Pan fried fillet of seabass with scallops in a smoky paprika and cherry tomato sauce with oregano, served with veg & potatoes.

MEDAGLIONI DI FILETTO DI MANZO

Pan-fried beef fillet steak, cooked to your preference, served with peppercorn sauce and chips.

POLLO DIANE

Pan fried Chicken breast, sliced mushrooms and onion in a french mustard cream sauce. Served with chips

PENNE VEGETALE (V)(VG)

Fresh roasted vegetables with cherry tomato, mixed herbs in a tomato sauce with touch of cream.

YOUR CHOICE OF DESSERT

TIRAMISU • LOTUS BISCUIT CHEESECAKE • STICKY TOFFEE PUDDING • PROFITEROLES

All desserts served with vanilla ice cream

(VG) We can make vegan alternatives to these dishes

(GF) Gluten free dishes need to be pre-ordered

10% service charge will be included in your bill

