SEASONAL MENU

~STARTERS~

Minestrone Soup, Sourdough Bloomer

Garlic Rubbed Bruschetta, Roasted Vine Tomato

Smooth Chicken Liver Pate, Toasted Brown Bread, Red Onion Marmalade

Beetroot and Goat's Cheese Ravioli, Truffle Parmesan Cream

Prawn Cocktail Cannoli, Marie-Rose Sauce

~MAIN COURSES~

Breast of Turkey with All the Trimmings

Tuscan Bolognaise Baked with Fusilli Pasta and Mozzarella Shavings

N'Duja Roast Chicken Risotto, Sage, Cherry Tomatoes

Stone Baked Pizza with One Topping

'Sposami' Salmon Fillet, Red Pesto and Pea Cream, Roast Potatoes

Pesto with Linguine, Grilled Courgette,
Crumbled Goats Cheese, Toasted Pine Nuts

28 Day Dry Aged 9oz Sirloin Steak with Peppercorn Sauce,
Skinny Fries and Flat Cap Mushroom *(£5 Supplement)*

Italian Vegetarian Platter: Butternut Squash Lasagne;
Spinach Salad, Goats Cheese, Balsamic Dressing;
Gnocchi Dumplings, Pesto and Parmesan Cream

~DESSERTS~

Christmas Pudding, Hot Brandy Sauce

Sticky Toffee Pudding with Vanilla Ice Cream *(£1.00 Supplement)*

House Tiramisu

Chocolate Cremoso, Raspberry Sorbet

Ice Cream – Vanilla, Chocolate or Strawberry

Two Courses £17.95, Three Courses £21.95

Available seven days 12-6pm

CHRISTMAS DINNER MENU

~STARTERS~

Minestrone Soup, Sourdough Bloomer

Garlic Rubbed Bruschetta, Italian Sausage
and Caramelised Onion, Spicy Ketchup

Smooth Chicken Liver Pate, Toasted Ciabatta, Red Onion Marmalade

Seared King Prawns in N'Duja Sausage and Garlic Butter, with Garlic Bread

Beetroot and Goat's Cheese Ravioli, Truffle and Parmesan Cream

~MAIN COURSES~

Breast of Turkey with All the Trimmings

Oven Roast Salmon Fillet in Ginger and Balsoy, Tomato,
Asparagus and Pea Risotto

Stone Baked Pizza with One Topping

Pesto with Linguine, Grilled Courgette,
Crumbled Goats Cheese, Toasted Pine Nuts

'Sposami' Chicken Breast, Red Pesto and Pea Cream, Roast Potatoes

28 Day Dry Aged 9oz Sirloin Steak with Peppercorn Sauce,
Skinny Fries and Flat Cap Mushroom *(£5 Supplement)*

Antipasti's Fantastic Beef and Italian Sausage Lasagne

~DESSERTS~

Christmas Pudding, Hot Brandy Sauce

Sticky Toffee Pudding with Vanilla Ice Cream *(£1.00 Supplement)*

House Tiramisu

Burnt Basque Cheesecake, Salted Caramel, Biscoff Crumb

Ice Cream – Vanilla, Chocolate or Strawberry

Two Courses £22.95, Three Courses £26.95

Available seven days 6-9pm