£67.95 per person Children under 12, £32.95 ME

APERITIF ON ARRIVAL G. ARIBALDDR APEROL SPRITZ

FOCCACIA BREAD SELECTION

STARTERS

MARE e MONTI Breaded lamb cutlets, duck carpaccio and tiger prawns

SCALLOPS Sea scallops with a white wine and saffron sauce

STROGANOFF DI FUNGHI (V) Button mushrooms, smoked tomato puree, tarragon, red tobasco and cream

DUO A FORMAGGIO (V) Breaded and deep-fried Mozzarella and Brie served with cranberry sauce

Main Course

TACCHINO ARROSTO Traditional roast turkey served with sage and onion stuffing, chipolatas and cranberry sauce

LAMB SHANK Lamb shank cooked in a red wine sauce served with parsnip puree

PolLO Pan fried chicken breast with a choice of Diana, Pepe or Crema sauce

HALIBUT STEAK Grilled halibut steak served with a Provencale sauce or white wine sauce and grilled asparagus

FILETTO ALLA GRILLIA Prime fillet of beef served with a choice of Pepe, Rustico or Diana seuce

BUTTERNUT SQUASH AND PUMPKIN RISOTTO (V) Risotto with sage and parmesan shavings and toasted pine nuts

ANY PIZZA/PASTA/LASAGNA FROM THE MAIN MENU, VEGETARIAN OPTION INCLUDED

All mains served with seasonal vegetables

Desserts CHRISTMAS PUDDING WITH BRANDY SAUCE (Served Hot) TIRAMISU (Served Cold)

> CREMA E PISTACCIO (Served Cold) FUDGE CAKE (Served Hot or Cold) TORTADELLANONNA (Served Cold)

Christmas Day 1st sitting at 12.00, 2nd sitting at 13.30 and 3rd sitting at 15.00 £25 per head deposit for adults and £15 per head deposit for children required on booking (non-refundable)

Maximum stay is 2 and a half hours to accomodate everyone