RESTAURANT & PIZZERIA

Christmas Party Menu

Christmas Party Menu £42.00 + 10% service charge

Starter

Crab soup (C,CR,D)
Jersey crab with a chunk of Italian pan fried polenta and fresh coriander.

Insalata di mare (MO,CR)
Warm seafood salad of cured salmon, cuttlefish, squid, prawns, diced potatoes and Nocellara green olives.

Sauté di cozze e vongole (M,G,SD)
Mussels and cockles sautéed in extra virgin olive oil, white wine and garlic.

Prosciutto di Parma DOC, rocket & focaccia calda (G)
Parma ham DOC, and home-made focaccia.

Tortino Napoletano (V,D,G)
Home-made short crust pastry, stuffed with cauliflower, potato and pecorino cheese.

Carpaccio di manzo (D)
Thinly sliced raw beef served with, sun dried tomatoes, rocket salad, parmesan shaving and a drizzle of e/v olive oil.

Main Courses

Rigatoni pasta al ragù Napoletano (G)
Rigatoni pasta with Neapolitan ragù: stew meats in a rich tomato sauce.

Home-made ravioli (G,E,D)
Pumpkin puree, toasted pumpkin seeds, sage topped with diced gorgonzola cheese and fresh chilli.

Roast turkey (E,C,G)
Traditional leg of roast turkey, stuffed with truffle omelette, with roast potatoes, Brussel sprouts and pan jus.

Tagliata di manzo (G,D)
Sliced Sirloin steak cooked medium rare on bed of rocket salad, cherry tomatoes, shaved parmesan.

Stracotto di maiale (G,C)
Slow cooked pork neck in blond beer, parsnip puree and spinach.

Spigola acqua pazza (F)
Fillet of sea bass Sorrento style, with green beans, cherry tomatoes and potatoes.

Dessert

Homemade Tiramisu (D,G,E)
Crema Catalana (D,N,E)
Traditional Italian panettone served with custard (D, G, E, N, SD, V)
Selection of Italian cheeses, with home-made chutney, celery and biscuit (D, E, G, C, SD, N)