

Christmas Dinner Menu

€45.00 For three courses

CHRISTMAS PUNCH SERVED UPON ARRIVAL

PRAWNS WITH BURRATA CHEESE AND PEAS

Pan-fried prawns served with burrata cheese and green peas, on a layer of cream and topped with crushed breadsticks. Contains C G (wheat) M

SMOKED SALMON AND RICOTTA

Rustic bread with lemon flavoured ricotta cheese, smoked salmon and a crispy celery salad.

Contains CY F G (wheat) MK

ANTIPASTO ALL'ITALIANA

Artisan Italian salami, cheese, olives and pickles, served with grilled rustic bread.

Contains G (wheat) MK SP N SS

CHRISTMAS SALAD (V)

Quinoa salad with red peppers, leeks, carrots and asparagus with a basil pesto sauce.

Vegan option available with kale pesto.

Contains MK SP

MOZZARELLA FRITTA (V)

Mozzarella coated in breadcrumbs and lightly fried, served with spicy arrabbiata sauce and crispy basil leaves.

Contains G (wheat) MK

TRADITIONAL ITALIAN MINESTRONE SOUP (V)

Made fresh daily with seasonal vegetables and served with rustic bread.

Contains G MK CY

STUFFED FILLET OF TURKEY

Fillet of turkey stuffed with sage and onion, wrapped in Italian speck and served with baby potatoes, mashed carrots and cranberry sauce on the side.

Contains G (wheat) MK SP

CHESTNUT LAMB STEW

Slow cooked lamb stew with chestnut and juniper berries, served with mashed potatoes and leeks with rustic bread on the side.

Contains G (wheat) CY MK N (chestnuts)

RICOTTA AND SPINACH RAVIOLI

Ravioli pasta filled with ricotta cheese and spinach, served with a taleggio cheese sauce and crispy Italian guanciale.

Contains G (wheat) MK SP

SESAME SEED TUNA

Chunks of pan-fried tuna fillet coated with sesame seeds and served on a bed of baby leaves, oranges and red onions with avocado mousse on the side.

Contains F MK SS

VENISON AND PORCINI MUSHROOM TAGLIATELLE

Tagliatelle egg pasta with venison ragu, porcini mushrooms and a touch of cream.

Contains CY G (wheat) MK

AUBERGINE PARMIGIANA (V)

Layers of aubergine, mozzarella and parmesan baked in a tomato sauce and served with either fries or salad. *Vegan option available with vegan cheese*.

Contains G (wheat) MK

CINNAMON SPICED CRÈME BRÛLÉE

Crème brûlée cooked with cinnamon and topped with spiced dried apple.

Contains G (wheat)

WHITE CHOCOLATE MOUSSE

White chocolate mousse topped with fresh strawberries and pistachios.

Contains N (pistachio)

SELECTION OF SORBET (Vegan)

Coconut and Lemon served with berries and caramel sauce. Gluten free.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G	Crustaceans = C	Mustard = M	Sesame Seeds = SS
Eggs = E	Fish = F	Sulphites = SP	Lupin = L
Celery = CY	Molluscs = ML	Soybeans = S	Peanuts = P
Nuts = N			Milk = MK