December Evening / NEW YEARS MENU

2 Courses for £25.95

Starters

SOUP OF THE DAY Served with home made bread.

DEEP FRY BRIE

Served with red Onions Marmalade, Balsamic Syrup

CALAMARI

Deep fried Calamari served with roasted garlic mayonnaise and salad.

CRISPY WHITEBAIT Served with roasted garlic Mayo & bit of salad.

PRAWN COCKTAIL

Only the best succulent Atlantic prawns, served with our own Marie-Rose sauce on a bed of fresh crisp lettuce.

INSALATA CAPRESE

Fresh sliced mozzarella di buffala and tomatoes, dressed with basil, oregano & extra virgin olive oil.

BRUSCHETTA

Roasted Garlic Bread, Topped with Tomatoes, Red Onions and Parsley.

MEDITERRANEAN MEATBALLS

Minced lamb & beef combined and finished with a piquant chilli, basil & tomato sauce.

Side Orders

Olives	£3.95
Garlic bread	£4.50
Garlic Bread with Cheese	£4.95
Garlic Bread with Tomato	£4.95
Home made basket of bread	£4.95
Onion Rings	£4.50
Sauteed Mushrooms	£4.50
Mixed Salad	£4.95
HOME MADE CHIPS	£3.95
MIXED VEG	£3.95

Mains

ROAST BEEF

Served with Mashed Potatoes & Roasted Potatos, fresh vegetables and Homemade Gravy.

ROAST TURKEY

Served with Mashed Potatoes & Roasted Potatos, fresh vegetables and Homemade Gravy.

LAMB SHANK (£5 EXTRA)

Served with Mashed Potatoes & Homemade Gravy.

RIBEYE STEAK (£5 EXTRA)

Served with herby potato and a peppercon sauce.

POLLO AL PEPE Chargrilled chicken breast cooked in a rich peppercorn sauce & served with chips.

DUE FROMAGGI

Chicken breast stuffed with italian dolcelatte & the finest stilton cheese, cooked in a creamy pancetta port sauce and served with herby potato.

SEABASS (£5 EXTRA) Cooked with white wine and creme, prawns and mussels, served with herby potato

COD Cooked in cherry tomato sauce and olives served with herby potato

LASAGNA

Home made Lasagna, cooked in a rich tomato sauce & topped with parmesan shavings.

SPAGHETTI BOLOGNESE

Bolognese sauce & topped with parmesan cheese.

PENNE AL POLLO Sliced roasted chicken, spinach & mushrooms cooked in a creamy sauce & parmesan cheese.

TAGLIATELLE ALLA CARBONARA Cooked in a creamy pancetta sauce.

LINGUINE MARINARA Seafood pasta cooked in a rich napoli sauce.

PENNE ARRABIATA V

Cooked with rich spicy napolitana tomato sauce.

TAGLIATELLE AL PESTO V

Cooked with fresh pesto, pine kernels,cherry tomatoes & parmesan cheese.

DESSERTS - £6.95

Cheese Cake - Creme Brulee - Tiramisu

Chocolate Fudge Cake - Christmas Pudding - Luxury Ice Cream Selection

Vanilla - Chocolate & Strawberry

SOME OF OUR DISHES CONTAIN NUTS, IF YOU ARE ALLERGIC TO NUTS , PLEASE ASK STAFF TO SUGGEST A NUT FREE MEAL.SOME OF OUR DISHES MAY CONTAIN FISH BONES PLEASE ASK STAFF FOR FURTHER INFORMATION ABOUT OUR FISH DISHES.