

December Evening Set Menu

2 Courses for £23.95

3 Courses for £26.95

Starters

Soup of the day

Served with home made bread.

Fish Cake

Served with Garlic Mayo, Spicy Salsa Sauce & Lettuce.

Smoked Mackerel Pate

Home made mackerel pate served with salad and toasted home made bread.

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.

Breaded Mushroom

Stuffed with Mozzarella Cheese and served with crispy salad and garlic mayo.

Chilled Melon & Parma Ham

Side Orders

OLIVES	£2.95
GARLIC BREAD	£2.95
GARLIC BREAD WITH CHEESE	£3.45
GARLIC BREAD WITH TOMATO	£3.45
HOME MADE BASKET OF BREAD	£3.25
ONION RINGS	£2.95
SAUTEED MUSHROOMS	£3.50
MIXED SALAD	£3.50
HOME MADE CHIPS	£2.95

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

Served with Mashed Potatoes & Homemade Gravy.

Due Fromaggi

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

COD

Cooked in a creamy leek and prawn sauce.

Lasagna

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

Pork Steak

Cooked in a White Wine Mustard Sauce & served with herby potato.

Spaghetti Marinara

Selection of mixed Fish cooked in a rich Spicy Tomato Sauce.

8 OZ RUMP steak

Served with Pepper sauce and. herby potato.

Parmigiana

A vegetarian lasagna made with fresh aubergine cooked in a rich napoli sauce & parmesan shavings.

Tagliatelle al pesto

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

DESSERTS

Cheese Cake

Creme Brulee

Chocolate Fudge Cake

Luxury Ice Cream Selection

Vanilla, Chocolate & Strawberry

Christmas Pudding