



CHRISTMAS PARTY MENU

Starters

Butternut Squash and Ginger Soup

Butternut squash and ginger soup with croutons and pumpkin seeds

Pate Maison

Homemade chicken liver paté with brandy and port, served with toast and a red onion marmalade

Goat cheese salad

Goat cheese and figs cigars wrapped in serrano ham. Served on a bed of salad

Cocktail di Gamberetti

Juicy jumbo prawns on a bed of lettuce, topped with a homemade Marie Rose sauce

Insalata Caprese

Sliced fresh baby mozzarella and tomatoes salad with olive oil, basil and balsamic dressing

Arancini (v)

Baked rice balls stuffed with mozzarella and pesto, served with a Napolitano sauce

Mains

Chicken Ballotine

Chicken breast stuffed with pistachios and porcini mushrooms wrapped with Parma ham, served on a mushroom veloute

Boeuf Bourguignon

Slow cooked beef with smoked bacon, shallots, button mushrooms in a rich red wine gravy, served with thyme mashed potatoes

Moroccan Lamb

Slow cooked lamb shank in Moroccan spices, topped with caramelized apricots and toasted almonds, served with a side of saffron rice

Sea Bass and King Prawns

Sea bass fillet served with king prawns and a lobster bisque

Salmone alla Griglia

Grilled salmon fillet on a bed of mixed leaf salad

Funghi e tartufo ravioli (Vegan)

Mushrooms and truffle ravioli served with wild mushrooms veloute.

Grilled Vegetable Moussaka (v)

Layers of grilled peppers, aubergine, tomato and courgette topped with a thick cheese sauce served with a Greek salad

Desserts

Creme brûlée

Profiteroles

Fudge cake

Tiramisu

Orange and chocolate cake

Cheese cake

A choice of dessert Or coffee and mince pie

£38 pp

Pre order only

£10 deposit
not refundable