



Christmas Menu 2008

Primi Piatti – Starters

Zuppa Di Broccoli È Gorgonzola (V)

Cream of Broccoli & Gorgonzola Soup with Pesto Croutons

Antipasto Alla Tavernetta

Selection of Italian Cured Meats with Parmesan Shavings & Olive Oil

Cocktail Royale

Mediterranean Prawn Cocktail & Crab in light Marie Rose sauce

Secondi Piatti - Main Courses

Fillete Di Lemon Sole È Salmone Lattice

Grilled Lemon Sole and Salmon Fillets In a Lemon, Dill and White Wine Sauce

Petto Di Tacchino Escalops

Pan-Fried Escallops of Norfolk Turkey Breast in a Cranberry Sauce on a Throne of Mash Potato

Bisteca Al Diana

Chargrilled Highland Sirloin Steak In Diane sauce (Onions, Mushrooms, Red Wine, Mustard, Worcester Sauce)

Gnocchi Al Forno (V)

Baked Gnocchi in Pesto, cream & Sun Dried Tomato sauce topped with Feta cheese

All Main Course served with fresh vegetables & Roast Potatoes, Gnocchi and Garlic Pitta Bread

Dolci – Sweets

Cassata Siciliana

Tiramisu Della Casa (Homemade Tiramisu)

Pudding Tradizionale Natale

(Traditional Christmas Pudding with Brandy Sauce)

Coffees & Mints

Novelties and Crackers included

2 Course Lunch £15.95 p.h.

3 Course Lunch £19.95 p.h.

Dinner £24.95 p.h.

**£10 Deposit Per Head to Confirm Bookings. Preorder Required, 10% service charge added to bill.
Fully Licensed Bar with DJ until 3AM**