

FESTIVE LUNCH

2 courses 12.95

3 courses £15.95

To Start

Formaggio di capra **V**

Deep – fried breaded goats cheese, roasted balsamic figs, truffle infused oil

Calamari

Devilled deep – fried squid and whitebait, roasted garlic mayonnaise

Prosciutto di parma e melone

Parma ham and melon, basil dressing

Patè di fegato di pollo

Chicken liver and marsala pate

La minestra **V**

Minestrone soup, rosemary focaccia

Main courses

Merluzzo

Cod loin with roasted red peppers, Romesco sauce, baby roasted potatoes.

Penne Anatra

Penne pasta with a sauce of confit duck leg, tomato and thyme

Pizza Tiggis

With ham, mushrooms, artichoke and salame

Tacchino

Turkey breast with parsnips, Brussel sprouts, pigs in blankets and a sage and chestnut stuffing

Risotto Funghi **V**

Mixed mushroom risotto, parmesan crisp and truffle oil

Pizza Taleggio **V**

Pizza with Taleggio cheese, mozzarella, porcini mushrooms and asparagus

Desserts

Xmas pudding

with brandy sauce

Tiramisu

Vanilla Pannacotta

served with a mixed fruit compote

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried. Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request.