

Available  
Sunday-Friday  
from 4pm



by La Vecchia Scuola

# Christmas Menu

2 course £27.95 • 3 course £34.95

Add arrival course £10

Prosecco, Christmas crackers, house breads and marinated olives

## Starters

### Salmone Affumicato

Smoked salmon carpaccio with lime pickled red onion, crostini and pea shoots, dressed with balsamic reduction and olive oil

### Gamberoni Arrabbiata

Pan fried king prawns finished in a rich tomato, chilli and garlic sauce, with olive oil toasted bread

### Maiale Smaltatto

Pan roasted belly of pork, glazed with honey and apple cider, served with apple and potato croquette

### Bruschetta (vegan)

Toasted home made bread topped with a marinade of cherry tomatoes, garlic, olive oil and basil, topped with balsamic rocket

### Zuppa Della Casa (vegan option available)

Minted pea soup with vinaigrette, croutons, mascarpone and crispy pancetta crumbs

### Pate di Fegatino

Home made chicken liver pate, served with red onion marmalade, grilled home made bread, gherkins, pancetta crumbs and butter

### Brie Empanato (vegetarian)

Breaded Brie served with cranberry and orange coulis and toasted bread



## Main Course

### Tacchino Saltimbocca

Turkey escalopes topped with Parma ham, served with Marsala wine sauce, roasted new potatoes, Brussel sprouts and Chantenay carrots, with a side of cranberry jam

### Guance Brasate

Braised beef cheek, served with crushed potatoes, carrots, red wine sauce and parsnip crisps

### Orata al Limone

Pan roasted sea bream fillet with roasted new potatoes, green beans and a white wine, prawn, cherry tomato and caper sauce

### Spiedini di Filetto

Fillet skewer, served with truffle chips, salad and red wine jus

### Rigatoni Arrabbiata (vegan option) (add chorizo £2)

Rich Napoli sauce with chilli, garlic, white wine and cherry tomatoes, tossed with rigatoni pasta

### Lasagne al Forno

Home made lasagne, served with garlic bread

### Cannelloni Ripieni

Classic spinach and ricotta cannelloni with tomato sauce and cheese

### Calzone Diavola

Folded pizza filled with chorizo, chicken and Nduja salami in a Napoli ragu, with side rocket salad

### Pizza Veganesa

Tomato and vegan cheese based pizza topped with garlic sautéed mushrooms, with truffle paste and finished with balsamic rocket and olives

### Risotto di Agnello (vegan option available)

Minted pea risotto topped with lamb arrosticcini and Parmesan rocket

## Desserts

### Christmas Pudding

Served with your choice of ice cream, pouring cream or brandy sauce

### Tiramisu Fato in Casa

Home made tiramisu dusted with chocolate

### Banoffee Pie

Classic chocolate caramel banoffee pie

### Limoncello Panna Cotta

Served with crushed amaretti biscuit (almonds)

### Affogato

Italian style vanilla ice cream drowned in espresso coffee

Note: If you have any allergies, intolerances or special dietary requirements, please let us know.  
An optional 10% service charge will be added on tables of 6 and above

