

FESTIVE MENU

FRESHLY MADE SOUP OF THE DAY SERVED WITH BREAD AND BUTTER

STILTON AND WALNUTS PÂTÉ WITH POACHED PEAR AND TOASTED BRIOCHE

MOZZARELLA AND BASIL ARANCINO SERVED WITH A SPICY TOMATO SAUCE

FARFALLE IN A CREAM, PEAS AND CRISPY PANCETTA

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TURKEY PARCEL WRAPPED IN SMOKED PANCETTA, SAGE AND ONIONS STUFFING, CHIPOLATA SAUSAGE

BAKED SALMON SERVED WITH A CREAM AND MUSHROOM SAUCE

BRAISED BEEF IN RED WINE WITH A SMOOTH DOLCELATTE SAUCE

TORTIGLIONI, CHILLI, GARLIC, BASIL AND TOMATO SAUCE

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND ROAST POTATOES

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CHRISTMAS PUDDING WITH BRANDY SAUCE

WHITE CHOCOLATE AND LEMON PANETTONE MOUSSE

VANILLA PANNA COTTA DRIZZLED WITH A BAILEYS CHOCOLATE SAUCE

SELECTION OF ICE CREAM

LUNCH £19.50

DINNER £23.50

PRICES ARE PER PERSON INCLUDE VAT.

GRATUITY AT YOUR OWN DISCRETION IS MUCH APPRECIATED (GRAZIE)

CHRISTMAS DAY

HONEY ROASTED HAM HOCK TERRINE SERVED WITH PLUM AND CRANBERRY CHUTNEY, CELERIAC REMOULADE, TOASTED CIABATTA

SAUTÉED MUSHROOM, CREAM, WHITE WINE SERVED WITH MELBA TOAST

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MEAT FILLED TORTELLINI, CHICKEN CONSOMMÉ, VEGETABLE JULIENNE

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TRADITIONAL ROAST TURKEY, MEDALLION OF FILLET STEAK, APRICOT AND SAGE STUFFING, PIGS IN BLANKET SEASONAL VEGETABLES AND ROAST POTATOES

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CHRISTMAS PUDDING AND BRANDY SAUCE

VANILLA PANNA COTTA WITH A RICH CHOCOLATE SAUCE AND HONEYCOMB

CHRISTMAS SPICED RICE PUDDING BRÛLÉE, SHORTBREAD BISCUIT

£65.00

£20.00 no-refundable deposit per person is required to secure your booking final balance is due by 30th November
Prices are inclusive of VAT
(Vegetarian or Vegan options available at time of booking)

"A little piece of Italy in the heart of Tamworth"