

Festive Season

EVENING MENU

STARTERS

PATE DI FEGATO

Homemade liver pate

ANTIPASTO ITALIANO

Selection of Italian cured meats

PROSCIUTTO DI PARMA E MELONE

Parma ham & melon

INSALATA FRUTTI DI MARE

Seafood salad

AVOCADO CARDINALE

Avocado, smoked salmon & prawns with a Marie Rose sauce

FRESH LOBSTER SOUP

POLLO PANCAKE

Pancake filled with chicken & mushrooms in a tomato & béchamel sauce with gratinated cheese

MAINS

SPIGOLA ALLA AMELIA CHRISTINA

Seabass filled with herbs in a butter, white wine, lemon sauce

BISTECCA DIANA

Thinly sliced steak cooked with mustard, wine, mushrooms & cream

VITELLO AL DYLAN CARLOS

Veal with mushrooms in a demi-glass, cream & marsala wine sauce

ANATRA AL LUCAS DAVID

½ Duck with spring onions & cherry sauce or a l'orange or plain

POLLO JOHN VICENTE

Chicken with asparagus & mushrooms in a cream & white wine sauce

PANCIA DI MAIALE AL OLIVER CHARLIE

Pork belly in a apple and demi-glass sauce

PENNE MARIMONTE

With prawns & mushrooms in a tomato sauce

SELECTION OF FRESH VEGETABLES & POTATOES

Turkey is also a option if pre-ordered before the event.

DESSERTS

SWEETS FROM THE TROLLEY

COFFEE & MINTS

£24.90

plus 10% service charge