

# *Festive Season*

## LUNCH MENU

### ❧ STARTERS ❧

#### CALAMARES ACAPULCO

*Squid with garlic, oregano & chilli in a white wine & tomato sauce*

#### FUNGHI ALLA MILANESE

*Deep fried mushrooms in breadcrumbs*

#### PRAWN COCKTAIL

#### MINISTRONE DIVERDURE

*Fresh vegetable soup*

#### MELONE E FRAGOLE

*Melon with strawberries*

#### AVOCADO ALLA CAPRESE

*Avocado with tomatoes & mozzarella*

### ❧ MAINS ❧

#### SCALLOPPE JOHN VICENTE

*Slices of veal in a tomato, garlic, capers, olives, oregano & white wine sauce*

#### SALMONE AL OLIVER CHARLIE

*Fresh salmon in a cucumber, pernod, Chablis wine & cream sauce*

#### SUPREMA DI POLLO

*Breast of chicken cooked with white wine, cream & mushrooms*

#### BISTECCA DYLAN CARLOS

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

#### CONQUILLA AL LUCAS DAVID

*Shell with fresh salmon, prawns & mushrooms in a gratinated cheese sauce*

#### FETTUCINE A LA AMELIA CHRISTINA

*With clams, squid & prawns in a cream sauce*

#### SELECTION OF FRESH VEGETABLES & POTATOES

### ❧ DESSERTS ❧

#### SWEETS FROM THE TROLLEY

#### COFFEE & MINTS

*£19.90*

plus 10% service charge