# Christmas Menu 2019

GF **GOATS CHEESE CROQUETTES**
with beetroot and fennel salad, balsamic syrup and toasted walnuts

GF **TUSCAN CHICKEN LIVER PÂTÉ**
with toasted focaccia and a cranberry and orange chutney

GF **ITALIAN SPICED MEATBALLS**
in a rich home made tomato sauce with foccacia

**SMOKED SALMON, SUNDRIED TOMATO AND CHIVE RISOTTO CAKES**
served on a garlic, roast red onion and mascarpone sauce

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GF **GRILLED TURKEY ESCALOPE**
with sage roast potatoes, pan fried sprouts, pancetta and chestnuts and served with a cranberry and red wine sauce

**PARMESAN AND OREGANO CRUSTED VEAL**
with mushroom and garlic polenta chips and served with a tomato and basil fonduta sauce

GF **POT ROAST PORK LOIN**
with roasted winter vegetables and potato and served with a sticky fig, apple and walnut sauce

GF **PAN FRIED SEABASS**
with crispy gnocchi, sundried tomatos and broccoli with a prosecco, prawn and lemon sauce

GF **PIZZA OR PASTA**
served with garlic bread and a side salad

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**TIRAMISU**
a traditional Italian classic

GF **VANILLA PANNA COTTA**
with mulled wine poached pear and a warn christmas pudding crumble

**SICILIAN LEMON TART**
with raspberry sorbet and spiced gingerbread biscuits

**TRIO OF DESSERTS**
Christmas pudding cannoli, nutella meringues and a panettone ricotta cake

GF Complete dish is gluten free
GF Dish can be adapted to be gluten free

**2 courses £18.95**
**3 courses £22.95**