



# CHRISTMAS PARTY MENU

## 2012

**TWO COURSES FOR £11.95 PER PERSON**  
**THREE COURSES FOR £14.95 PER PERSON**

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### 1. TRADITIONAL TUSCAN MINISTRONE SOUP

A HEARTY AND FLAVOURSOME SOUP MADE WITH SEASONAL VEGETABLES,  
GARNISHED WITH FRESH PARSLEY

### 2. FUNGHI GRATINATI

OVEN-BAKED MUSHROOM, STUFFED WITH GARLIC, SPRING ONIONS, BREADCRUMBS,  
PESTO, PARSLEY AND BASIL, SERVED WITH NEAPOLITAN SAUCE

### 3. SICILIAN STYLE CALAMARI

PAN-FRIED CALAMARI WITH SEASONAL GARDEN PEAS, WHITE ONIONS AND PARSLEY,  
SERVED ON CIABATTA WITH A GARNISH

### 4. CHRISTMAS ITALIAN MEATBALLS

SEASONED FRESH BEEF MEATBALLS IN A RICH NEAPOLITAN SAUCE, SERVED WITH BREAD

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### 5. AGNELLO

SLOW-COOKED LAMB SHOULDER, IN A ROSEMARY AND MINT SAUCE BLEND,  
SERVED WITH ROAST POTATOES AND MIXED VEGETABLES

### 6. SALMONE

GRILLED SALMON, WRAPPED IN ITALIAN PANCETTA, WITH A WHITE WINE AND HERB SAUCE,  
SERVED ON A BED OF SEASONAL ASPARAGUS

### 7. RISOTTO PRIMAVERA

FLAVOURSOME RISOTTO WITH FRENCH BEANS, FRESH PEAS, CHERRY TOMATOES  
AND GRILLED ASPARAGUS, SERVED WITH BABY SPINACH AND PARMESAN

### 8. TRAY-BAKED SEA BASS

LIGHTLY SEASONED SEA BASS FILLET, INFUSED WITH GARLIC AND LEMON,  
SERVED WITH GRILLED CHERRY TOMATOES, COURGETTE, BABY BASIL AND WILD ROCKET

### 9. POLLO PARMA

SEASONED CHICKEN BREAST, STUFFED WITH FRESH ASPARAGUS AND WRAPPED IN PARMA HAM,  
SERVED WITH ROAST POTATOES AND A PUMPKIN AND HERB SAUCE

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### 10. TIRAMISU

HOME-MADE TRADITIONAL TIRAMISU, WITH A MAGICAL LAYER OF MILK AND DARK CHOCOLATE NUGGETS.  
A DELICIOUS CHRISTMAS TREAT!

### 11. ITALIAN CHRISTMAS PANETTONE

LIGHT, FRUITY SPONGE CAKE WITH RUM, SERVED WITH A HOT AND CREAMY VANILLA CUSTARD