



# CHRISTMAS PARTY MENU

## 2014

### THREE COURSES FOR £24.95 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