THE ITALIAN KITCHEN

CHRISTMAS DINNER MENU

SUNDAY TO WEDNESDAY FROM 4PM
2 COURSES 35.95, 3 COURSES 40.95

THURSDAY TO SATURDAY FROM 3.30PM
2 COURSES 38.95, 3 COURSES 44.95

STARTERS

SOUP OF THE DAY (V) (1)(GFA)
Served with homemade bread.

ARANCINI ALLA SALSICCIA (2,4,6,7,13,14)
Rice balls, Italian sausage, mozzarella, nduja sauce.

BRUSCHETTA (2,6,7,14) (V)(GFA) (VGA)
With tomatoes, mozzarella and basil oil

ANTIPASTO MISTO (2,7,10,11,14) (GFA)
Mixed Italian meats served with grilled vegetables and creamy buffalo mozzarella.

CHICKEN LIVER PARFAIT (1,2,4,6,7,9,10,13,14) (GFA)
Served with cranberry sauce

FOCACCIA (2,6,7) (V) (VGA)
With goat's cheese, roast peppers, rocket and a sweet chilli dressing

MAIN COURSES

ROAST TURKEY (2,7,10,11,13,14)(GFA)
With a chestnut & sage stuffing, crispy pancetta, a rich gravy, roast potatoes & seasonal vegetables

FILLET OF SEA BASS (2,3,5,7,8,14) (GFA))
With a caper, black olive & lemon butter & served with creamy mashed potatoes

CHARGRILLED 6OZ RIBEYE STEAK (2,7,13) (GFA)
With a Blue Cheese sauce, roast potatoes and seasonal vegetables (£5 supplement). Cooked Medium.

PENNE MESSICANA (2,13) (GFA) (VG)
Mediterranean vegetables in a spicy tomato sauce

PIZZA (2,6,7)
Spicy Tuscan sausage, red onions, roast peppers, tomato sugo, & mozzarella. (Vegetarian and vegan options available)

FUNGHI RAVIOLI (V) (2,3,4,5,6,7,8,14)
Homemade mushroom ravioli served in a asapargus, spinach and white wine cream sauce. Served in a white wine and cream sauce

DESSERTS

BERRY CHEESECAKE (2,4,6,7,10,11)
Homemade cheesecake served with raspebrry sauce.

VANILLA ICE CREAM (7)
With a caramel sauce. Served with optional wafer (13)

PAVLOVA (4,7,14)
With strawberry cream & passion fruit sauce.

PANETTONE BREAD & BUTTER PUDDING (2,4,6,7,9,10,13)
Italian panettone bread with crème brûlée sauce.

SORBET (VG)

*A discretionary service charge of 10% will be added to bookings. Please note a non-refundable deposit of £10 per head is required to secure your reservation. Please be aware that while we use an allergen matrix to prepare dishes, our kitchen handles common allergens, and crosscontamination cannot be entirely eliminated. Therefore, we cannot guarantee that any dish is entirely free of allergens.

ALLERGEN KEY: 1 CELERY, 2 GLUTEN, 3 CRUSTACEANS, 4 EGGS, 5 FISH, 6 LUPIN, 7 DAIRY, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS. 13 SOYA, 14 SULPHUR DIOXIDE
GFA: GLUTEN FREE AVAILABLE, V: VEGETARIAN, VG: VEGAN, VGA: VEGAN AVAILABLE