THE ITALIAN KITCHEN

CHRISTMAS LUNCH MENU

SUNDAY TO WEDNESDAY, 12-4PM
2 COURSES 29.95, 3 COURSE 35.95

THURSDAY TO SATURDAY, 12-3.30PM
2 COURSES 33.95, 3 COURSES 38.95

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.

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 SCOTTISH SALMON (2,3,5,8,13) (GFA)
With a tomato roast pepper sauce served with sautéed potatoes

CHARGRILLED 6 OZ SIRLOIN STEAK (2,7,13,14)(GFA)
With a rich Diane sauce, with 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/vegan pizza options available)

DESSERTS

BERRY CHEESECAKE (2,4,6,7,10,11)
Homemade cheesecake served with raspberry 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