

Portobello Festive Menu

2 COURSES FROM £28.95

3 COURSES FROM £33.95

STARTERS

Baked Camembert served with garlic ciabatta and chutney (v)

Pigs in blankets cooked in a fresh Napoli sauce and topped with mozzarella

Garlic bread with tomato, topped with sun-blushed tomatoes, red onion and Parmesan shavings (v)

Winter vegetable soup, served with a warm bread roll and butter (v)

A slice of warm toasted ciabatta, topped with mushrooms in a creamy dolcelatte sauce (v)

Pan fried scallops, prawns and chorizo in garlic butter, served with warm toasted ciabatta *£5 supplement

MAINS

Leek and mixed mushroom risotto in a creamy dolcelatte cheese sauce (v)

Our hand-rolled pizza topped with turkey and roasted parsnips, finished with crumbly stuffing and a drizzle of cranberry sauce

Salmon fillet served with a cream, spinach and sun-dried tomato sauce and herby fried potatoes

Penne cooked in a rich tomato sauce with courgettes, aubergines, mixed peppers and red onion, topped with rocket and shaved Parmesan (v)

Pan fried pork loin served with a red wine and sage sauce and creamy garlic mashed potatoes

Calzone filled with homemade spicy meatballs, roquito chillies and red onions, topped with a thick cheese sauce and grated mozzarella

Chicken breast, asparagus and mushrooms cooked in a cream and pesto sauce, served with rice

DESSERTS

White chocolate cheesecake, topped with fresh raspberries and served with a shot of Baileys (v)

Christmas pudding served with warm brandy sauce (v)

Warm cookie sundae - a mix of white, milk and double chocolate cookies served warm and mixed with chocolate and vanilla ice-cream (v)

A slice of warm panettone, served with vanilla ice-cream and a shot of espresso (v)

Sticky toffee profiteroles - vanilla cream filled profiteroles, served with toffee sauce and cream (v)