STARTERS

Spicy home-made meatballs covered in a rich tomato and basil sauce, topped with mozzarella and baked in the pizza oven

A Christmas Antipasto Board! Pigs in blankets, stuffing, parma ham, toasted ciabatta and dipping pots of cranberry sauce and sage pesto

Oven-baked camembert served with ciabatta toast and red onion chutney (v)

Smoked salmon and king prawn salad served in a lettuce 'boat' with a fresh lemon mayonnaise

Winter vegetable soup with a warm bread roll (v)

MAIN COURSE

Beef and vegetable filled cannelloni tubes, baked in a rich and creamy stilton sauce, served with garlic ciabatta slices

Lamb shank baked in a red wine jus, served with creamy garlic mash potato *4.00 Supplement

Christmas Carbonara! Tagliatelle with turkey, pancetta and leeks in a cream and parmesan sauce

To mato based risotto with mixed wild mushrooms and courgettes, topped with a ubergine crisps and rocket (v)

Chicken breast cooked in a creamy sauce with spinach and mushrooms, topped with a piece of crispy parma ham and served with vegetables

Crab and crayfish filled ravioli, cooked in a cream and lemon sauce

Hand-rolled pizza with a cranberry sauce base, topped with mozzarella, brie, asparagus and mushrooms, finished with a drizzle of cranberry sauce (v)

The ultimate Christmas Calzone! Our hand-rolled pizza dough filled with turkey, pigs in blankets, red onion and pancetta. Served with a side of Napoli sauce and grated mozzarella

A swordfish steak, topped with a lightly spiced tomato and olive salsa, served with herby fried potatoes

PLEASE TURN OVER FOR DESSERTS AND COFFEES

DESSERTS

Warm sticky toffee pudding served with toffee sauce and hot custard (v)

Melt-in-the-middle chocolate pudding served warm with chocolate chunk ice-cream (v)

Classic Christmas Pudding served warm with brandy sauce (v)

Festive Mint Sundae - Pieces of warm chocolate brownie with mint chocolate ice-cream, vanilla cream and mini candy canes (v)

Lemon meringue pie with lemon sauce and pouring cream (v)

Ice-cream - 3 scoops of any combination; vanilla, strawberry, chocolate, mint chocolate chip, raspberry ripple (v)

Cheese and Biscuits - A selection of European cheeses, served with biscuits and accompaniments (v) $^{*\mathfrak{C}3.00 \; \text{Supplement}}$

HOT DRINKS

Filter Coffee* - £3.00

Single Espresso* - £2.90

Double Espresso* - £3.80

Cappuccino* - £3.30

Latte* - £3.30

Plain Floater Coffee* - £3.90

Liqueur Floater Coffee* - £6.50

Tea* - £2.70

Red Berries Tea* - £2.90

Camomile Tea* - £2.90

Green Tea - £2.90

Hot Chocolate - £3.80

Ultimate Hot Chocolate with cream and marshmallows - £4.85

*(Decaf Available)

LIQUEURS

25ml - £3.95 50ml - £7.00

Tia Maria

Amaretto

Brandy

Kirsch

Dark Rum

Drambuie

Jamesons

Grand Marnier

Cointreau

Baileys

Limoncello

Grappa