

2 Courses

**25.00pp**

## CHRISTMAS MENU

3 Courses

**30.00pp**

### STARTERS

#### SOUP OF THE DAY

please ask the staff today's speciality

#### BOUREKA

filo pastry stuffed with feta cheese, dry mint and spinach  
served with sweet chilli sauce

#### FALAFEL

chickpeas and vegetable fritters on hummus and rocket

#### ARANCINI

four cheese risotto balls with basil and spicy mayo

#### CALAMARI

butter coated deep fried squid served with tartare sauce

#### KING PRAWNS

pan fried king prawns served with La Mela sauce.

### MAINS

#### ROAST CHICKEN

skin on French trim chicken breast, mash potato,  
creamy mushrooms sauce, baby carrot

#### BEEF LASAGNA

#### VEGETABLE LASAGNA

#### CLASSIC BURGER

hand pressed beef patty, lettuce, tomato,  
onions served with skin on fries

#### FOUR CHEESE GNOCCHI

mascarpone, cheddar, blue cheese, parmesan,  
garlic oil, walnuts

#### TRUFFLE LINGUINI

fresh linguini pasta and black truffle paste with  
pecorino cheese

#### SEABASS

Pan fried boneless seabass, tenderstem broccoli,  
white wine and lemon sauce.

#### STUFFED AUBERGINE

grilled aubergine bedded with seasonal vegetables  
in rich tomato sauce, feta and yogurt dip.

#### SPINACH AND MUSHROOMS RISOTTO

with black truffle and parmesan cheese.

#### LAMB SHANK + £6 SUPPLEMENT

served with mash potato and gravy

#### RIBEYE STEAK + £8 SUPPLEMENT

served with skin on fries, padron peppers and  
mushrooms sauce

### DESSERTS

Vanilla cheesecake

Tiramisu

### FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of team