

The  
*Italian*  
KITCHEN  
*Christmas* **Specials**

**STARTERS**

**Prawn & monkfish soup**

Fennel, crushed tomatoes, fresh chilli, chorizo oil, served  
with Italian Bakery sourdough bread £8 ½

**Turkey terrine**

Breast of turkey, prosciutto, cranberry jelly, brandy infused pecans, sage £8

**Charred pear & deep-fried goat's cheese** (v) (vo)

Toasted walnuts, rocket, balsamic glaze £7 ½

**MAIN COURSE**

**Veal cutlet**

Braised red cabbage, sautéed Brussel leaves, dauphinoise potato,  
parsnip crisp, cranberry & red wine jus £26 ½

**Roasted skate wing**

Smoked paprika, spring onion, caper & crayfish butter, served  
with vegetables & Italian roasted potatoes £19 ½

**Oven roasted butternut squash** (v) (vo)

Fresh mixed chilli, thyme crumb, black garlic mayo, sautéed greens £17 ½

**DESSERT**

**Baileys & hazelnut filled choux bun**

Kirsch cherries, fresh mixed berries, sprinkle of icing sugar £7 ½

**Dark chocolate & ginger tart**

Filled with discs of mango jelly, dehydrated apple slices, passionfruit & mango sorbet £7 ½

**SET MENU**

**2 Course £25 3 Course £29 ½**

Veal dish: £4 supplement

With set menu: All cocktails: £7 or 2 for £10 Bottle of Prosecco: £25

**FULL MENU ALSO AVAILABLE**

v - vegetarian    vo - vegan option available