



CHRISTMAS MARKET MENU 2024

From 12pm Tuesday - Sunday 2 Course £30pp, 3 Course £35pp
From 4pm Friday & Saturday 2 Course £40pp, 3 Course £45pp

PRIMI

Zuppa Del Giorno

Freshly prepared soup of the day with crusty bread

House Parfait

Homemade parfait, spiced winter chutney leaf salad & crostini

Beef Croquettes

Deep fried breaded beef shin, carrot puree, red wine jus

Arancini

Deep fried rice balls with chefs fillings of the day

Baked Camembert

Oven baked camembert, cranberries & crostini

Seafood Roulade

Rolled smoked salmon cream cheese capers lemon and herb crostini

SECONDI

Traditional Roast Turkey

Turkey, sage & onion stuffing, pigs in blankets, roast root vegetables

Stroganoff

Chefs' choice, French mustard, onion, cream, tomato, red wine, paprika, brandy with rice

Vegetarian wellington (v)

chefs choice of vegetarian wellington, served with heritage carrots, mash potatoes & Red wine jus

Banco Catch Of The Day

Chefs' choice fish of the day

Chicken Milanese

Breaded chicken escalope, pasta napoli or choice of 2 sides

Piuma Di Manzo

Braised feather blade beef, mash potatoes, winter veg & red wine rosemary jus

DOLCE

Panettone Bread & Butter Pudding

Served with orange marmalade & cinnamon ice cream

Tiramisu

Homemade traditional Italian trifle

Cheesecake

Please ask your server for today's choice

Gelato

Choice of 2 scoops