

Christmas Menu 2018

STARTER

Frittata alla Gorgonzola

Deep fried breaded brie and gorgonzola sticks, served with imperial pear jam.

Crostini di Gamberoni

King Prawns cooked with butter, garlic, white wine and parsley. Served on homemade toast.

Zuppa Padovana

Rudolph's rocket fuel soup. Carrot, parsnip, potato, leek, onion, apple, garlic.

Crostini di Carciofi

Crostini topped with pan fried baby artichoke mint mousse and lemon zest.

Pate' All'Anatra

Duck liver Pate' served with homemade apple chutney, rocket and toast.

MAINS

Tacchino Inglese

Pan fried turkey breast, covered with cranberry gravy. Served with Brussel sprouts, parsnips, house potatoes and a Yorkshire pudding.

Nasello

Hake topped with tomato sauce, garlic, calamari, prawns, peas and a touch of chilli. Served with Carrots and new potatoes.

Pizza Festiva

Tomato sauce, Mozzarella with chestnut puree, cranberry sauce, brie, basil, Christmas spices

Risotto Milanese

Creamy risotto with fresh porcini mushroom, finished with a drizzle of white truffle oil.

Oscars' Prime Sirloin Steak

Tender 21 day aged 8oz Sirloin steak, served with your choice of roasted potatoes or chips and peppercorn sauce or topped with garlic butter. (£3 supplement)

Pizza a' Piacere

Margherita with any two toppings.

DESSERT

Homemade Desserts

Traditional Tiramisu, Banoffee Pie, Sticky Toffee Pudding, Selection of Cheese & Biscuits.