

# FESTIVE SET MENU

**2 Courses £28.95 - 3 Courses £34.95**

Available from 25th November to 29th December, excluding Christmas Day  
2 course option available Monday to Thursday, 3 course available every day

## Starters

**Spinach & Mozzarella Arancini**  
Bread crumbed risotto, deep fried & served on  
tomato sugo *vg*

**Pinot Grigio Mushroom**  
pangrattato & sourdough *vg*

**Antipasti Plate**  
Sliced Prosciutto, Mortadella, Napoli Salami  
Calabria Olives, Focaccia

**Slow Cooked Pork Cacciatore**  
Cooked with Italian herbs & sweet & sour  
balsamic onions

## Festive Roasts

Every day our chefs freshly prepare premium festive roasts. Served with fantastic roast  
potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy  
Choose from,

**Prime Roast Beef**  
Seasoned slow roasted aged beef *gf*  
**Butternut Squash Roulade**  
Cranberries & chestnut mushrooms *vg*

**Hand Carved Turkey Breast**  
Succulent turkey breast with pigs in blankets *gf*  
**Italian Roasted Pork**  
Pork loin, seasoned with fennel & fresh herbs

Add some of our delicious side dishes to your table  
£5.95 each

Cauliflower Cheese with Pangrattato  
Creamy Dauphinoise Potatoes  
Tender-stem Broccoli with Toasted Almonds

**Alternatively, choose one of our guest favourites**

**Prime Beef Burger**  
Chargrilled burger, prosciutto, mozzarella &  
pecorino fondue served with fries

**Hand Battered Cod**  
Served with chunky chips, mushy peas &  
homemade tartare sauce

**Cannelloni Al Forno**  
Spinach, courgettes, pine nuts & mozzarella,  
baked with tomato & bechamel

**Grilled Seabass**  
Served with rosemary roast potatoes,  
piperade & fresh basil pesto

## Desserts

**Salted Caramel Brownie**  
Served with vanilla gelato by  
Gerlato  
**Classic Christmas Pudding**  
with brandy butter sauce  
& redcurrants

**Tiramisu**  
Coffee soaked Savoiardi biscuits,  
amaretto & mascarpone  
**Gelato by Gerlato**  
artisan gelato served with  
baked gooey chocolate cookie

### TERMS & CONDITIONS

**Deposits** - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table reboked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

**Cancellations** - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2025. Cancellation within 48 hours or no shows will be charged the full deposit amount  
Please make our team aware of any allergies *GF* Gluten Free *VG* Vegetarian