

2018
SANGIOVANNI
24.95

Festive Menu

Antipasto

- COZZE ALLA PROVENZALE**
Fresh mussels in provenzale sauce, hint of chilli, served with toasted ciabatta
- PORTOBELLO MUSHROOM**
Roasted portobello mushroom, spinach, glazed goat cheese
- DUCK PATE**
Duck liver pate, red caramelised onion, toasted ciabatta
- FORMAGGI FRITTI**
Breaded goat cheese, deep fried, toasted ciabatta
- SOUP**
Traditional Minestrone soup made with vegetables

Secondi

- BRANZINO**
Pan fried seabass fillets, lemon sauce
- TACHINNO**
Leg & breast of a turkey served with traditional accompaniments
- RICOTTA SPINACH CANELLONI (V)**
Homemade canelloni stuffed with ricotta, spinach, bechamel & tomato sauce
- SIRLOIN 225 G** How would you like your steaks cooked?
Served with peppercorn sauce

	Blue Rare		Rare		Medium Rare		Medium		Med-Well		Well done
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- POLLO**
Chicken roulade combined feta cheese, spinach & mushroom, garlic & lemon zest

Dolci

- TIRAMISU**
The classic Italian recipe of mascarpone cheese, layered with coffee liquor soaked
- RASPBERRY PANACOTTA**
An Italian 'set cream' with raspberry
- CHRISTMAS PUDDING**
Traditional Christmas Pudding

NAME & SURNAME:	TELEPHONE NUMBER:
RESERVATION TIME:	
ADDRESS:	
NUMBER OF ADULTS:	
NUMBER OF CHILDREN UNDER 8:	DEPOSIT PAID:

“Simply complete the reservation form and return to us with a £10 non refundable deposit no later than 14 days before your reservation date” Pre-order is required for every guest.

Available to parties of 8 & over
LUNCH MENU - 19.95