

Festive Menu

2 COURSES 20 / 3 COURSES 25

STARTERS

ROASTED BUTTERNUT SQUASH, CHICKPEA & CAVOLO NERO SOUP VG/GFO
served with warm focaccia

STUFFED AUBERGINE IN A RED PEPPER SAUCE V/VGO/GF/N
baked with goat cheese, cannellini beans & fresh basil topped with a toasted nut crumb

PROSCIUTTO & DOLCELATTE BRUSCHETTA
served over toasted ciabatta

SPINACH & RICOTTA RAVIOLI V/N
in a sage butter sauce & toasted nut crumb

THE FESTIVE SHARER

[2 OR 4 PEOPLE | £2 supplement per person]

Baked fontina with crostini, deep fried calamari & zucchini fries with garlic mayo, Gios' garlic mushrooms with mozzarella, artichoke & prosciutto bruschetta, marinated olives

MAINS

OVEN BAKED HAKE GF

with rosemary roast potatoes, garlic infused cavolo nero & friarelli, tomato & caper salsa

BEEF & PORK CASSERUOLA GFO

braised beef & pork in a rich chestnut & red wine sauce served with velvety parpadelle pasta ribbons, topped with parmesan shavings

BUTTERNUT & CANNELLINI BEAN LASAGNE VG

with sundried tomatoes, cavolo nero & bechamel sauce, served with rosemary roast potatoes

SPICY SAUSAGE RISOTTO

with nduja, chorizo & petit pois, topped with parmesan shavings & pea shoots

THE CHRISTMAS PIZZA

turkey, pigs in blankets, rosemary roast potatoes, sage & onion stuffing, cauliflower cheese, maple glazed carrots, sprouts, cranberry sauce & salted parsnip crisps on a white sauce base, served with a jug of gravy

THE VEGANS CHRISTMAS DREAM

Linda M's sausages, cauliflower cheese, rosemary roast potatoes, sage & onion stuffing, maple glazed carrots, sprouts, cranberry sauce & salted parsnip crisps on a white sauce base served with a jug of gravy

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DIETARY CODES: V=VEGETARIAN | VG=VEGAN | VGO = VEGAN OPTION | N = CONTAINS NUTS | GF = GLUTEN FREE | GFO =
GLUTEN FREE OPTION. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES WHEN YOU ORDER

SIDES

PIGS IN BLANKETS GF 3.5

ROSEMARY ROAST POTATOES GF/VG 3.5

PARSNIP CRISPS GF/VG 3.0

DESSERTS

GOOSEBERRY & APPLE TREACLE CRUMBLE WITH ICE CREAM & CUSTARD V

DARK CHOCOLATE TRUFFLE TORTE WITH BAILEYS INFUSED WHIPPED CREAM V

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE & A BRANDY SNAP

STICKY TOFFEE PAVLOVA WITH MERINGUE & HAZELNUT BRITTLE GF/N/V

HOT CHOCOLATE CAKE WITH VANILLA ICE CREAM & CARAMEL SAUCE VG

NONNA CARINAS FAMOUS BOOZY TIRAMISU V

*merry christmas
everyone!*

