

# BOXING DAY LUNCH 2017

## ***To Start:***

Antipasto Misto (gf)

Italian Cured Meats with Homemade Pickles

Carpaccio di Salmone (gf)

Salmon Marinated in White Wine Vinegar and Olive oil with Capers

Zuppa di Funghi (v)

Wild Mushroom Soup with Crostini

Burrata e Caponata (v) (gf)

Cream Filled Mozzarella on a bed of Aubergines and Courgettes

## ***Main Course:***

Chargrilled Sirloin Steak with Wild Mushroom Sauce(gf)\*

Hand Cut Chips and Fine Green Beans

Pan Fried Swordfish Supreme (gf)

On a Bed of Potatoes Baked in Tomato and Oregano

Pappardelle al Ragu' di Cinghiale

Wide Ribbons of Egg Pasta in a Rich Wild Boar Ragu'

Shank of Lamb

Slow Roasted in a Rosemary and Red Wine Gravy

Roasted Potatoes and Fresh Seasonal Vegetables

Red Pepper and Goats Cheese Ravioli (v)

In a Tomato Basil and Mascarpone Sauce

## ***Dessert:***

Apple Strudel with Vanilla Ice Cream

Apricot and Almond Pandoro Pudding

Vanilla Pod Panna Cotta with Berry Compote (gf)

Profiteroles with Chantilly Cream and Chocolate Sauce

£29.95 per person

(v) denotes suitable for vegetarians (gf) denotes suitable for coeliacs

\* £3.00 Surcharge for This Option

## BOXING DAY LUNCH – CHILDREN'S MENU

### *To Start:*

#### **Parma Ham and Melon (gf)**

Slices of Italian Cured Ham with Chilled Honeydew Melon

#### **Calamari Fritti**

Deep Fried Lightly Seasoned Calamari

#### **Insalata Caprese (v) (gf)**

Mozzarella and Beef Tomatoes with Basil Rocket and Balsamic

### *Main Course:*

#### **Chargrilled Chicken Breast (gf)**

with Hand Cut Chips and Salad Garnish

#### **Spinach and Ricotta Ravioli (v)**

Parcels of Fresh Pasta in a Rich Tomato Sauce

#### **Spaghetti alla Carbonara**

Pasta with Pancetta Cream and Egg Yolk

### *Dessert:*

#### **Profiteroles with Chocolate Sauce**

#### **Raspberry and Mango Sorbet**

#### **Chocolate and Strawberry Ice Cream**

**£14.95 per child**

## **MENU SELECTION FORM – BOXING DAY 2018**

A Pre-Order is required for all tables of 6 or more

Please return your Menu Selection Form by Wednesday 19<sup>th</sup> December after which time no cancellation will be possible and all meals requested will be charged for.

NAME OF BOOKING:

TIME OF BOOKING:

No. OF ADULTS:

*Please Indicate the number of each dish required*

### **STARTER**

Antipasto Misto

Carpaccio

Zuppa di Funghi

Burrata

### **MAIN COURSE**

Sirloin Steak

Rare

Medium Rare

Medium

Medium – Well

Well Done

Swordfish

Pappardelle Cinghiale

Shank of Lamb

Red Pepper Ravioli

### **DESSERT**

Apple Strudel

Apricot and Almond Pudding

Panna Cotta

Profiteroles

No. OF CHILDREN:

*Please Indicate the number of each dish required*

### **STARTER**

Parma Ham and Melon

Calamari

Insalata Caprese

### **MAIN COURSE**

Chargrilled Chicken

Lasagne

Spinach and Ricotta Ravioli

Spaghetti Carbonara

### **DESSERT**

Profiteroles

Sorbet

Ice Cream