



## Christmas Fayre Lunch Menu 2025

Wednesday to Friday | minimum two courses **£26.90pp**  
add 90 minutes bottomless prosecco, house wine or beer (supplement **£12.00pp**)

### ANTIPASTI - STARTERS

#### BRUSCHETTA CLASSICA

toasted bread topped with tomato, fresh basil, oregano, onions and garlic

#### INSALATA TRICOLORE

avocado, tomato and buffalo mozzarella salad

#### FUNGHI FRITTI

deep fried breaded mushrooms topped with garlic and butter sauce

#### MOZZARELLA IN CARROZZA

deep fried breaded mozzarella cheese, served with tomato sauce

#### GAMBERONI RAVELLO

king prawns in garlic and butter sauce

#### AVOCADO CON GAMBERETTI

avocado with prawns in cocktail sauce

### SECONDI - MAIN COURSE

#### PENNE ALL'ARRABBIATA

penne with garlic, chilli, and tomato sauce

#### TAGLIATELLE ALLA CARBONARA

tagliatelle with pancetta, egg, cream and parmesan

#### PENNE DELL NONNO

penne with strips of beef, sundried tomatoes and ragu sauce

#### TACCHINO ARROSTO

roast turkey, stuffing, chipolata with pancetta and gravy, served with potatoes and vegetables

#### POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce, served with potatoes and vegetables

#### PESCE SPADA ALLA SICILIANA

pan fried sword fish topped with chopped tomatoes, olives and capers, served with potatoes and vegetables

Menu available for 4 or more persons. Bookings must be confirmed with a non-refundable £10pp deposit. All guests on the table must have the Christmas fayre menu. We require all tables to pre order one week in advance from date of booking. Unlimited bottomless is served for **90** minutes from the time of ordering and we serve one drink at a time per person and

will only top up drinks that are finished. **All guests on the table must participate (over 18's).**

All numbers must be confirmed 48 hours prior to the booking date or you will be charged the full amount

**All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill**

While we take every precaution to reduce the risk of cross-contamination, our kitchen handles all 14 major allergens, including nuts, gluten, dairy, and shellfish. As such, we cannot guarantee the absence of allergens in any of our dishes. If you have a severe allergy or intolerance, please speak to a member of our team before ordering. We strongly advise that customers with serious allergies do not rely solely on this menu and consider the risks when dining with us.