

Christmas Menu for Parties-Two courses £23.00 - Three courses £28.00 **Glass of Prosecco Amarena on Arrival **

<u>Starter</u>

Zuppa del Giorno

Homemade soup of the day

Gamberoni all' Aglio

King prawns, sizzling in garlic butter and parsley

Antipasto Sorrentina

Parma ham, Bresaola, buffalo mozzarella, rocket and artichoke

Pate della Casa

Chef's homemade smooth chicken liver pate

Salmone Affumicato con Gamberetti

Loch Fynes's smoked salmon and prawns with Marie rose sauce

Main course

Pollo Cacciatore

Chicken breast, cooked with red wine, mushroom, onion, garlic, and herb in a tomato sauce

Vitello ai Funghi

Veal escallops flamed in Brandy, in a cream and mushroom sauce

Pork Pizzaiola

Loin of pork in a tomato, onion, garlic, basil, oregano, and red wine sauce

Homemade lasagne Carnevale

Oven baked lasagne, layered with pasta sheets, minced meat, ricotta, meatball, peas, eggs, white sauce, topped with mozzarella and parmesan

Salmon or Hake

Cooked in a vermouth, cream and dill sauce

Vegetarian dishes available

All served with a side salad or vegetables of the day

<u>Sweets</u>

Including a choice of our selection of fresh daily deserts,

Ice cream or sorbets