CHRISTMAS FESTIVE MENU

STARTERS

SOUP
Season chef's soup of the day, served with fresh bread.

PRAWN FUNDUE
Mushroom,baby prawns, cream touch of tomato topped with cheese.

MORCILLA
Bury black pudding in creamy stilton cheese sauce.

HALLOUMI FRIES
Greek halloumi cheese served with sweet chilli dip.(V)

PATE DELLA CASA
Homemade chicken liver pate with brandy, served with toast and chutney dip.

MAINS

SALMONE TOSCANA
Salmon fillet, pan fried, baby prawns, served with creamy tomato sauce.

POLLO PEPE
Chicken breast, crushed peppercorn, green peppercorn,brandy & cream.

RISOTTO NATALE (V)
Arborio rice served in a creamy mushroom sauce & turkey breast.

DESSERTS

CHRISTMAS PUDDING

ANY DESSERT OF YOUR CHOICE
From the dessert menu

Available from 1 December to 30 December excluding Saturdays and Christmas Eve

3 COURSES FOR £26.95

TOSCANA

NEW YEAR'S EVE MENU

STARTERS

SOUP (V)
Rosted peppers &Dolcelatte cheese served with Homemade bread

KING PRAWN
Pan fried King prawn garlic,lime zest,finish with lime jus

FUNGHI FORESTALE (v)
Sauteed mixed forest mushrooms,served on tosted bread

SALMON
Scotish smoked Salmon,prawns,rocket,Marie Rose sauce

MAINS

FILLET SURF & TURF
Smoked panceta,King prawn,shallots,garlic & white wine jus

LOBSTER
Fresh lobster in thermidor sauce served with saffron Arborio rice

CHICKEN TERIYAKI SKEWERS
Free range chicken breast marinate in teriyaki sauce,vegetables&homemade chips

RAVIOLI
Ravioli with creamy Ricotta cheese & spinach(v)

DESSERTS

CREME BRULEE
French style luxury vanilla seeds creme brulee.

TIRAMISU
Homemade traditional ITALIAN recipe

PROFITEROLES

Any coffee (excluding liquor coffee)

£45 per pp £20 per children under 12

Glass of Prosecco

£10 deposit per pp from 8pm your table will be yours entire evening

Opening time from 5pm till late
Ala carte menu is available

TOSCANA