



CHRISTMAS Menu

3 Course £30.00

STARTERS

ANTIPASTO ITALIANO (GF)

Selection of Italian cured meats, mozzarella and marinated grilled vegetables

ANTIPASTO VERDURE (V) (GF)

Marinated grilled aubergines, courgettes, and artichokes served with fresh mozzarella & avocado

CAPRESE (V) (GF)

Freshly sliced tomato's, mozzarella & basil

BRUSCHETTA (V) (VG)

Garlic bread topped with freshly chopped tomato & olive oil

SALMONE AFFUMICATO (GF)

Scottish smoked Salmon topped with a crisp leaf salad

ZUPPA DEL GIORNO (V) (VG) (GF)

Homemade Vegetable Soup

PATE DELLA CASA

Homemade chicken liver & wild mushroom Pate

ARANCINI SICILIANI

Crispy Italian rice balls, stuffed with Bolognese, mozzarella and peas.

Served with a tomato dipping sauce

COZZE (GF)

Fresh mussels sauteed with white wine, garlic and a touch of tomato

MAIN COURSE

TACCHINO

Turkey breast filled with chipolata sausage, bacon, sage and onion stuffing, served with turkey gravy, seasonal vegetables & potatoes

POLLO MILANESE

Breaded chicken breast, deep fried and served with spaghetti Napoli

SALMONE AI PORRI

Pan roasted Scottish Salmon, creamed leek and martini sauce. Seasonal vegetables and potatoes

BISTECCA ALLA GRIGLIA (GF) (SUPPLEMENT £7.00)

Chargrilled Sirloin steak, roasted vegetables and potatoes

Sauces (SUPPLEMENT £3.00)

Pepper / Porcini / Diane

HAGGIS AGNOLOTTI

Fresh pasta stuffed with haggis, coated with a creamy whisky and haggis sauce

PENNE POLLO FUNGHI CREMA

Pasta tubes served with a chicken and mushroom cream sauce

PIZZA

Freshly baked pizza topped with Mozzarella & Tomato and your choice of 3 toppings

Ham. Pepperoni. Chicken. Tuna

Mushrooms. Sweetcorn. Pineapple.

Mixed peppers. Jalapeno peppers

Onions. Red onions. Black olives.

Artichokes. Pesto. Chilli.

DESSERTS

CHRISTMAS PUDDING

TIRAMISU

PROFITEROLES

PANNA COTTA (GF)

CHEESECAKE

GELATI ASSORTITI

GLUTEN-FREE AND VEGAN OPTIONS ARE ALWAYS AVAILABLE. PLEASE ASK YOUR WAITER