

Festive Season

LUNCH MENU

3 COURSES

STARTERS

PATE DI FEGATO

Homemade liver pate

ANTIPASTO ITALIANO

Selection of Italian cured meats

AVOCADO & PRAWNS

Avocado, prawns with a Marie Rose sauce

CAPRESA

Avocado, mozzarella, lettuce & tomatoes

CHAMPINONES FRITOS

Deep Fried Mushrooms In Breadcrumbs

MAINS

BACOLOA A LA AMELIA

Cod With Peppers, Onions With A White Wine & Tomato Sauce

BISTECCA DIANA

Thinly sliced steak cooked with mustard, wine, mushrooms & cream

SUPREMA ANNABELLA

Chicken Supreme Cooked In White Wine, Cream & Mushrooms

TORTELLONI

Spinach & Ricotta Tortelloni, basil, mushrooms & cream sauce

POLPETTE PASTA

Penne Served With Meatballs In A Spicy Tomato & Herb Sauce

ROAST NORFOLK TURKEY

(Turkey must be pre-ordered before the event)

DESSERTS

SWEETS FROM THE TROLLEY

COFFEE & MINTS

£19.90

plus 10% service