



CHRISTMAS BUSINESS LUNCH 2008

1 Course £13.95 ~ 2 Course £14.95 ~ 3 Course £15.95

Zuppa Di Natale (V)

A Seasonal Christmas home made soup

Melenzane alla Caprese

Sliced aubergines, coated in flour and Parmesan cheese eggwash, fried and layered with Parma ham and mozzarella, baked with cherry tomatoes and Parmesan

Gnocchi Quattro Fomaggi (V)

Home made spinach gnocchi with four cheeses topped with chives

Funghi Diavola (V)

Sautéed Mushrooms in a tomato sauce with garlic and chilli

Petti di pollo Pulcinella

Fillet of chicken sautéed in tarragon with a rich sauce of white wine, mushrooms, onions and cream

Salmone di Natale

Herb crusted salmon fillet served with a lemon butter sauce

Pennette alla Caprese (V)

Pasta quills in a sauce of cherry tomatoes, rosemary, white wine, aubergines and mozzarella

Bistecca Italiana

Sirloin steak, pan-fried and served with a red wine sauce, enhanced with mushrooms, onions and tomatoes

Tacchino con Lenticchie

Turkey crown served on a bed of lentils and pancetta with an Italian style gravy

SWEET

This three course menu will be available in the evening during the Christmas period at £21.95 per person