

Christmas Menu Lunch

3 Course €33.00 - 2 Course €28.00

Starters

1 – Brie & Prosciutto Contains (D, E, G)

Crispy toast, luscious Brie and silky prosciutto with sweet tangy red current sauce.

2 – Meat Balls Nduia' Contains (G, E)

Beef and pork meatballs cooked in a chunky ragu of tomato, onion Spicy Nduia ,and basil.

3 – Caprese Salad Contains (G, SD)

Creamy Buffalo Mozzarella, vine ripened tomatoes, basil and olive oil.

4 - Calamari Contains (G, E, F)

Crispy Squid in a lightly battered herb flour, and lemon wedge.

5 - Smoked salmon Carpaccio Contains (F, G)

Served with capers, home dressing fresh herbs and toasted sour dough bread

6 – Duck Salad Contains (SD)

Mix salad leaves, red onion, cherry tomatoes, scallions and the orange ginger dressing.

Main

1– Pasta alla Sorrentina Contains (D, G, CY)

Cherry tomatoes, fresh Basil, Scarmoza cheese and Pappardelle

2 – Salmon Risotto Contain (F, D, SD, G)

Smoked salmon, sundried tomatoes, spinach and with wine cream sauce.

3 – Chicken Lemon piccata Contains (D)

Pan fried Chicken breast coated in seasoned flour served with lemon butter capers sauce served with broccoli and scallions mash.

4 -Tortellini Alfredo Contain (G, D, E, SD, CY)

Ricotta cheese & spinach parcels, poached in white wine cream cheese and scented with nutmeg

5 - Beef Cacciatore Contains (SD, D, G, SY)

Julian of beef, mushrooms, and Pancetta tossed in a red wine tomato sauce served on tagliatelle

Desserts

Berry Crumble Tart, Tiramisu

Allergen: (G- gluten) (CY- celery) (MD- mustard) (E- eggs) (N- nuts) (F- fish) (D-dairy) (L – lupin) (C-crustaceans) (SD – sulphur Dioxide) (ML – Molluscs) (SS – sesame seeds) (SY- soya bean)