

# CHRISTMAS PARTY MENU

## STARTERS

### GARLIC BREAD WITH MOZZARELLA \*

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella

### TOMATO BRUSCHETTA \*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto. Add Burrata +3.00

### HUMMUS & ROASTED PEPPERS

Smooth, rich hummus with roasted peppers, rocket and toasted pine nuts, served with warm flat bread

### OVEN-BAKED CREAMY MUSHROOMS

Roasted mushrooms baked in a rich and creamy cacio e pepe cheesy sauce, bubbling hot from the oven, served with toasted focaccia bread

### SHARING BRIE, MOZZARELLA & CRANBERRY DOUGH BITES

Brie, mozzarella & balsamic onion dough bites served with cranberry ketchup

+ £10 FOR SHARER

## MAINS

### CHRISTMAS CARBONARA

Spaghetti in a creamy sauce with roast turkey, sausage stuffing and garnished with pigs in blankets and crispy sage stuffing

*A Festive Special*

### SPAGHETTI CARBONARA \*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese - 1080kcal - add chicken +3.00

Make it oven-baked with chicken & lots of cheese +4.00

### SPAGHETTI BOLOGNESE \* \*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

### VEGAN SPAGHETTI BOLOGNESE \* \*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

### SPAGHETTI WITH KING PRAWNS \*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

### CRAB & LOBSTER RAVIOLI

Handmade ravioli filled with crab and lobster. Served in a velvety rich lobster bisque with prawns and cherry tomatoes. Finished with a handful of peppery rocket and a drizzle of chive oil

### CHRISTMAS CALZONE

Turkey, mozzarella, brie, crispy stuffing & pigs in blankets with cranberry ketchup

*Chef's Festive Favourite*

### RIGATONI ARRABBIATA

Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli

Add Burrata +3.00, chicken +3.00 or both +5.00

### LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella

### SPINACH & RICOTTA CANNELLONI

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and Béchamel sauce

### GARLIC BREAD WITH TUSCAN SAUSAGE, BRIE & SAGE

Sausage Stuffing & brie garlic bread finished with cranberry ketchup and crispy sage

### HOT HONEY GLAZED GIANT MOZZARELLA STICKS

With marinara sauce & basil pesto

### CALAMARI

Crispy calamari served with our tangy pestonaisse dip

### GO GRANDE!

UPGRADE ANY PIZZA TO A LARGE FOR JUST 3.00 EXTRA

### MEAT LOVERS PIZZA \* \*

Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

### GOAT'S CHEESE & ROASTED PEPPERS PIZZA \* \*

Creamy goat cheese, mozzarella, sun-dried tomatoes, roasted peppers, and rich tomato sauce, finished with a drizzle of honey

### SMOKED SALMON & CREAMY GOATS CHEESE PIZZA

Smoked salmon, goats cheese & mozzarella, spinach & toasted pine nuts on a rich tomato base

### CHRISTMAS PIZZA

Turkey, brie, crispy stuffing, pigs in blankets on a rich tomato base and topped with cranberry ketchup

*Guest's Festive Favourite*

### MARGHERITA PIZZA \* \*

Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

### CRISPY CHICKEN CAESAR

Golden and crispy chicken and prosciutto tossed with crunchy baby gem lettuce dressed in a rich creamy Caesar dressing, grated Italian cheese and croutons

### CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese

SERVED WITH YOUR CHOICE OF: SPAGHETTI POMODORO OR HOUSE FRIES WITH ROCKET AND A CALABRESE DIP

### TUSCAN BEEF & MASH (+3.00)

Tender, melt-in-your-mouth featherblade of beef, slow-braised in rich, peppery red wine sauce. Served with creamy mashed potatoes and spinach. Finished with Italian cheese

### THE SPICY PIZZA \*

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

## SIDES

ADD ANY TWO FOR 8.00

HOUSE FRIES  +4.75

TENDERSTEM BROCCOLI  +4.95

CHILLI GARLIC CHEESE FRIES  +5.75

WARM FOCACCIA BREAD  +4.00

GARLIC BREAD STICKS  +4.50

HONEY GLAZED PIGS IN BLANKETS +5.75

BABY CAESAR SALAD   +4.50

MIXED LEAF SALAD   +4.50

ROASTED SPROUTS, PANCETTA & PARMESAN +4.50

ADD ANY  
**TWO  
SIDES**  
FOR 8.00

## DESSERTS

### HOT CHOCOLATE FUDGE CAKE

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream

### STICKY TOFFEE PUDDING

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

### LOTUS BISCOFF CHEESECAKE

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

### CINNAMON SWIRL CHEESECAKE

Caramalised digestive base, cinnamon cream cheese frosting, light vanilla sponge served with black cherries & chocolate sauce

### TIRAMISU

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

### TRIPLE COOKED NUTELLA DOUGHNUT BALLS

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

Please note: Our Christmas Set Menu may change slightly as we add the finishing festive touches, but prices will remain the same.

### Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member. Adults need around 2000 Keals a day. Our menu descriptors do not include all ingredients or allergens. \* Vegetarian option available upon request \* Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information. \* Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination, and this includes whilst in transit from our restaurants. Our meat and fish dishes may contain small bones. Olives may contain stones.

