Christmas MENU



3 Courses £35.50 per person

Tuesday 24th November to Thursday 24th December

Festive soup *V, GF

Toasted focaccia, confit cherry tomato & stracciatella R, *V

Prawn cocktail, croutons & caviar *GF

Caprese tomato salad, buffalo mozzarella, olives & basil emulsion R, *GF

Bella's arancini, crisps, panelle & dip

Risotto radicchio, goat's cheese & walnuts R, *V, GF

Penne with italian fennel salsiccia, mushrooms, in creamy sauce *GF

Roast turkey free range roulade, stuffing & trimmings

Chicken pizzaiola in breadcrumbs, tomato sauce, mozzarella & handcut chips
Top it with king prawns +£4.50 supplement

8 oz Fillet steak, smash potato, creamy mushrooms & peppercorn sauce ***+£12 supplement*** *GF

Fish of the day with chef's accompaniments

Profiteroles *V
Tiramisu *V
Ice cream *V, GF
Sorbet *V, GF
Panna Cotta *GF
Cheese Plate R, *GF

R: MADE WITH CHEESE THAT CONTAINS ANIMAL RENNET
*** ONLY ON REQUEST, MAKE IT: V- VEGETARIAN | GF - GLUTEN FREE +2**

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES
FOR PARTIES OF 6 OR MORE, PLEASE NOTE WE KINDLY ASK FOR A NON REFUNDABLE £10 DEPOSIT PP AND A PRE-ORDER
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL THIS SERVICE CHARGE WILL GO TO OUR TEAM

MENU IS SUBJECT TO CHANGE