

## Christmas menu 2018

### On the table

Complimentary bread butter and our home made tapanade

### Starters

#### Minestrone soup

*Home-made vegetable soup*

#### Chicken and pork liver pate

*Served with salad and toasted crostini bread*

#### Prawns Cocktail

*Baby prawns in a bed of iceberg salad with maryrose sauce*

#### Smoked Salmon and avocado

*Scottish Smoked salmon and avocado*

#### Caprese Tricolore

*Sliced mozzarella tomato and avocado drizzle extravirgin olive oil and basil*

#### Sauté mushrooms

*Mushrooms sautéed in garlic and white wine*



### Main course

#### Penne with Fresh Salmon and Broccoli

*Pasta penne with salmon and broccoli white wine sauce*

#### Ravioli al pomodoro

*Home-made ravioli stuffed with ricotta and spinach in a tomato basil sauce*

#### Scaloppine di pollo al limone

*Chicken breast escallops with smooth lemon and white wine sauce*

#### Tagliatelle with porcini mushrooms

*Flat ribbon egg pasta with porcini mushrooms and cream*

#### Grilled Steak with Stilton sauce

*28 days matured Ribeye steak with stilton sauce or plain with salad garnish*

#### Seabass with Prawns

*Pan fried fillets of seabass with prawns tails white wine lemon sauce*

Main course will be served with sautee potatoes and seasonal vegetables



Selection of Homemade Desserts or ice creams

Three courses menu £24.95