

PRE-ORDER FORM

To pre-order your Christmas menu, fill in the form below and return it to the restaurant.
Or call us on the phone to place your Christmas reservation on 0207 267 9797

BOOKING NAME SEATING TIME 12:00 - 2:30 ☐
 CONTACT NUMBER 3:00 - 5:30 ☐
 EMAIL ADDRESS 6:00 - 8:30 ☐
 DEPOSIT PAID ☐

ADULT MENU

CUSTOMER NAME

STARTER

CALVES LIVER PATE	☐
CARPACCIO	☐
KING PRAWN COCKTAIL	☐
SMOKED SALMON TERRINE	☐
BUTTERNUT SQUASH & CHESTNUT SOUP	☐
MEDITERRANEAN SALAD	☐

MAIN

TRADITIONAL ROAST TURKEY	☐
RUMP OF LAMB	☐
SALMON EN CROUTE	☐
SWORDFISH STEAK	☐
PORCINI RISOTTO	☐
MELANZANE PARMIGIANA	☐

DESSERTS

TRADITIONAL CHRISTMAS PUDDING	☐
CHOCOLATE NUTELLA CAKE	☐
CHEESE CAKE	☐
GELATO	☐
CHEESE & BISCUITS	☐

CHILDREN' MENU

CUSTOMER NAME

STARTER

CHICKEN GOUDONS	☐
FESTIVE MELON	☐
KING PRAWN COCKTAIL	☐
CALAMARI	☐
GRILLED SCAMORZA	☐

MAIN

TRADITIONAL ROAST TURKEY	☐
CHICKEN ESCALOPE	☐
GRILLED SALMON	☐
BREADED COD	☐
SPAGHETTI NAPOLI	☐
CREATE A PIZZA	☐

DESSERTS

TRADITIONAL CHRISTMAS PUDDING	☐
CHOCOLATE NUTELLA CAKE	☐
CHEESECAKE	☐
GELATO	☐



Great Italian Food Christmas Day Menu

Service times

12:00 - 2:30
3:00 - 5:30
6:00 - 8:30

Adults
£60 Per
Head

Children
£30 Per
Head

Join us for our christmas after party
from 9pm till late with a complimentary buffet
while you enjoy a christmas cocktail.

ADULT'S MENU

START OFF WITH A GLASS OF PROSECCO

STARTERS

All Starters are served with a freshly baked portion of homemade bread

CALVES LIVER PATE

Homemade Calves liver pate served with cranberry chutney.

CARPACCIO

Fillet of beef sliced wafer thin, dressed with parmesan shavings, basil leaves & olive oil.

KING PRAWN COCKTAIL

King prawns on a bed of salad with a Marie Rose sauce.

SMOKED SALMON TERRINE

Smoked salmon layered with avocado & goat cheese on a bed of salad.

BUTTERNUT SQUASH & CHESTNUT SOUP

Oven roast butternut squash soup dressed with croutons and chestnuts.

MEDITERRANEAN SALAD

Chargrilled aubergine, courgette, tomato & peppers, served on a bed of mixed leaves & buffalo mozzarella.

MAIN COURSE

All Main courses are served with traditional trimmings, homemade yorkshire puddings, roast potatoes, pigs in blanket, stuffing, brussels sprouts, roast parsnips & carrots.

TRADITIONAL ROAST TURKEY

Oven roasted free range turkey with slices of gammon served with real gravy.

RUMP OF LAMB

Slow roast Rump of lamb with a rosemary, garlic & red wine sauce.

SALMON EN CROUTE

Salmon fillet brushed with mascarpone, wrapped in spinach & puff pastry, cooked until golden brown served alongside cream & white wine sauce.

SWORDFISH STEAK

Swordfish marinated in lemon juice and olive oil, chargrilled served with a butter & samphire sauce.

PORCINI RISOTTO

Slow cooked porcini mushroom risotto with white wine and a touch of cream.

MELANZANE PARMIGIANA

Slices of aubergine coated in egg, pan fried layered with Napoli sauce, béchamel & mozzarella.

LIQUORS

Cleanse your palate with a shot of Meloncello, Limoncello or Grappa

DESSERT

Traditional Christmas Pudding

Chocolate Nutella Cake

Cheese Cake

Gelato

Cheese & Biscuits

Selection of Teas & Coffee

PRESENTS FROM SANTA

CHILDREN'S MENU

STARTERS

All Starters are served with a freshly baked portion of homemade bread

CHICKEN GOUJONS

Pieces of chicken breast coated in breadcrumbs and mixed herbs.

FESTIVE MELON

Fanned honeydew melon with slices of Parma ham.

KING PRAWN COCKTAIL

King prawns on a bed of salad with a Marie Rose sauce.

CALAMARI

Rings of squid coated in batter served alongside tartar sauce.

GRILLED SCAMORZA

Italian fried cheese served on a bed of mixed leaves.

MAIN COURSE

All main courses are served with traditional trimmings, homemade yorkshire puddings, roast potatoes, pigs in blanket, stuffing, brussels sprouts, roast parsnips & carrots.

TRADITIONAL ROAST TURKEY

Oven roast free range turkey alongside slices of gammon served with real gravy.

CHICKEN ESCALOPE

Chicken breast coated in breadcrumbs and mixed herbs.

GRILLED SALMON

Chargrilled Salmon fillet marinated in olive oil.

BREADED COD

Cod fillet coated in breadcrumbs and mixed herbs.

SPAGHETTI NAPOLI

Classic tomato sauce made with onions, garlic, tomato & basil.

CREATE A PIZZA

Start off with a classic margarita base and choose your own toppings.

DESSERT

Traditional Christmas Pudding

Chocolate Nutella Cake

Cheesecake

Gelato

Hot chocolate or selection of Milkshakes

PRESENTS FROM SANTA

