

# CHRISTMAS DINNER

TWO COURSE £22.95 THREE COURSE £26.95

## STARTERS

### CHEF SEASONAL SOUP

Home-made served with our own freshly baked bread.

### SALMONE & FORMAGGIO

Smoked salmon with goat cheese, lime olive oil, chilli dressing and toast.

### CAPELANTE CAVALIERE

Pan-seared scallops with chorizo served on a bed of pea puree.

### COZZE AL LIMONE

Fresh mussels in a lemon and chilli sauce.

### PATE DELLA CASA

Home-made chicken liver pate served with oatcakes.

### GAMBERONI FRIZZANTI

King prawns sauteed with courgettes, white wine and cherry tomato.

### CROSTINO ROMANA

Toasted bread topped with 'Nduja' spicy sausage pate and mascarpone cheese.

### FOCACCIA DELLA CASA

7" focaccia with tomato base, topped with Parmesan cheese and garlic.

## MAINS

### ROAST TURKEY

With all the trimmings, chestnut stuffing and cranberry sauce.

### HALIBUT FESTIVO

Halibut fillet with pesto sauce, olive oil and sweet potato mash.

### PIZZA DI NATALE

Pizza with Turkey, sausages, potatoes, bacon, red onion and cranberry.

### RAVIOLI SCOZZESE

Home-made ravioli with a whisky cream sauce.

### PACCHERI SICILIANA

With pancetta, chilli, saffron, peas, thyme and white wine.

### RISOTTO VERDE

With spinach, courgette, asparagus and peas. Topped with Parmesan shaving.

### PIZZA OF YOUR CHOICE

10" pizza with any 2 toppings

### BISTECCA AUGURALE

Rib-eye steak, blue cheese & wild mushroom sauce.  
(+£8 supplement for this dish)

## DESSERTS

### XMAS PUDDING

Served with brandy sauce.

### HOME-MADE TIRAMISU

with savoiardi biscuits mascarpone cheese and Tia Maria.

### PANNACOTTA

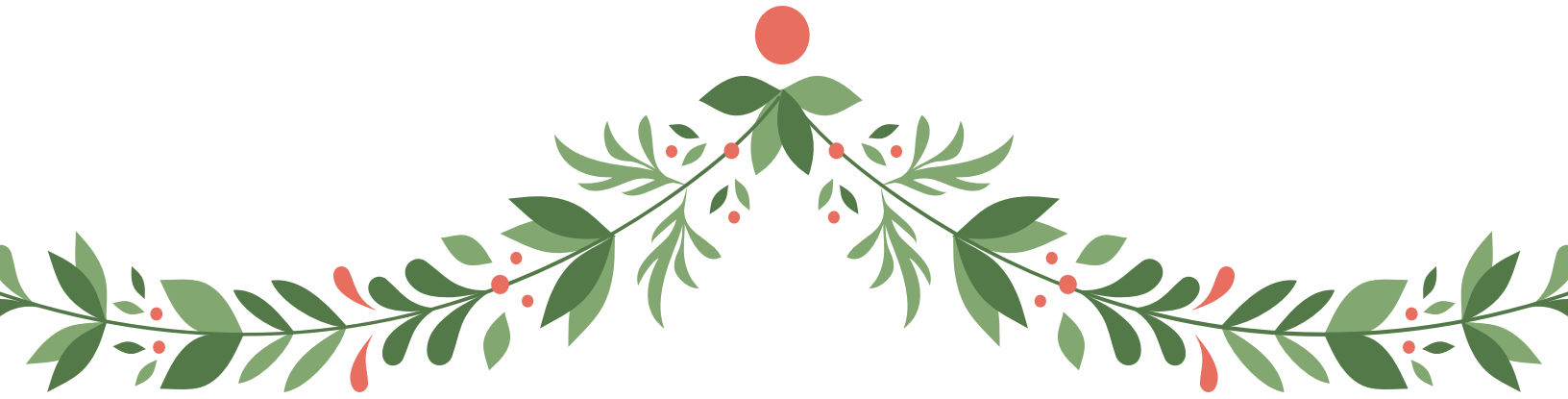
in a citrus reduction.

### BAILEYS CHEESECAKE

Home-made cheesecake served with whipped cream.

### COPPA NATALIZIA

Christmas pudding Ice-cream, brandy, crushed biscuits and whipped cream.



THE CAVALIERE

