



CHRISTMAS LUNCH

TWO COURSE £15.95 THREE COURSE £19.95

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STARTERS

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CHEF SEASONAL SOUP

Home-made served with our own freshly baked bread.

CALAMARI & GAMBERI

Squid rings and King prawns in a crispy batter with chilli aioli.

PATE DELLA CASA

Home-made chicken liver pate served with oatcakes.

GAMBERETTI MARIA ROSA

Fresh water Tiger prawns with Marie Rose sauce.

TRIO DI CROSTINI

Toasted bread topped with chopped tomatoes, roast peppers and wild mushroom.

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MAINS

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ROAST TURKEY

With all the trimmings, chestnut stuffing and cranberry sauce.

VITELLO PARMIGIANA

Topside of veal with Parma ham, mozzarella, tomato and wine.

TORTELLONI AURORA

Filled pasta with spinach and ricotta in a tomato and cream sauce.

SPIGOLA SICILIANA

Pan fried Sea-bass with prawns, fresh parsley, lemon juice and white wine sauce.

LINGUINE BARESE

Linguine pasta with "Nduja" spicy sausage, mushroom and tomato sauce.

RISOTTO VERDE

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

PIZZA OF YOUR CHOICE

10" pizza with any 2 toppings

POLLO SCOZZESE

Chicken breast stuffed with haggis in a whisky cream sauce, served with chips. (+£5 supplement for this dish)

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DESSERTS

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XMAS PUDDING

Served with brandy sauce.

HOME-MADE TIRAMISU

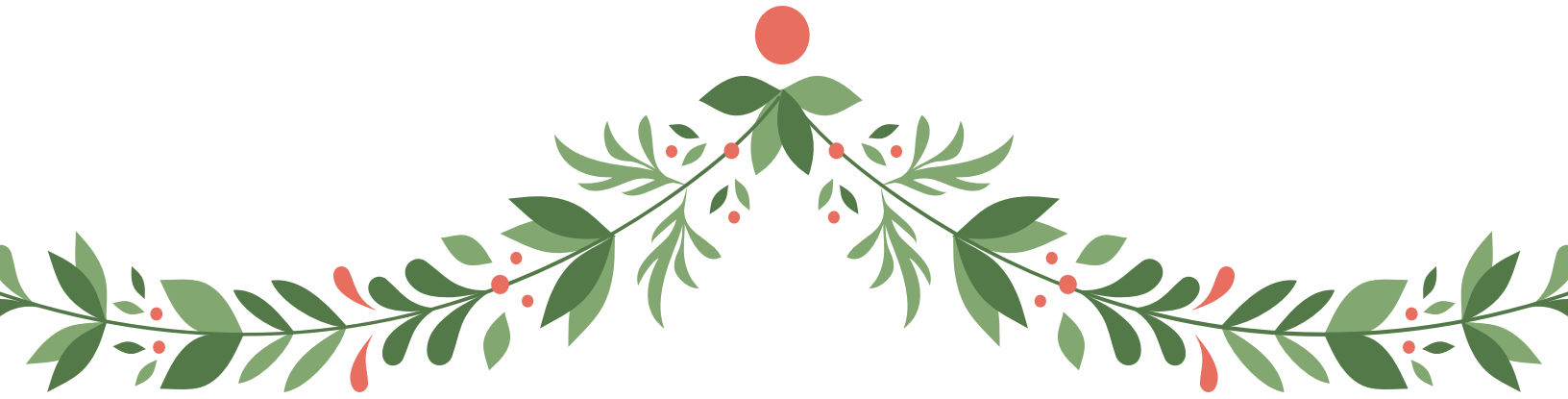
Classic Italian dessert with savoiardi biscuits mascarpone cheese and Tia Maria.

CHOCOLATE MOUSSE

Served with vanilla ice-cream.

COPPA ALFRESCO

Ice-cream, crème de Menthe liqueur and after eight chocolates finished with whipped cream.



THE CAVALIERE

