

## 35£ MENU

PROSECCO, POLENTA CHIPS AND CHRISTMAS CRACKER ON ARRIVAL

MIXED MEAT AND CHEESE PLATTER

HAM, PARMA HAM, CHORIZO, CHEDDAR, BLUE CHEESE

## MAINS

HANDMADE TRIS DI RAVIOLI

{SPINACH AND RICOTTA, MUSHROOMS, CHORIZO}

**ZUCCHINI PARMIGIANA** 

RED WINE BEEF ROAST CASSEROLE

{SERVED WITH BALSAMIC VINEGAR, BAKED POTATOES AND MIXED VEGETABLES}

SEA BREAM FILLET AL CARTOCCIO (IN FOIL)

{SERVED WITH CHERRY TOMATOES, OLIVES AND BASIL}

**DESSERT** 

WARM HANDMADE BROWNIE

WARM CHOCOLATE GLUTEN FREE CAKE

HANDMADE ITALIAN TIRAMISU



## 25£ MENU

PROSECCO, POLENTA CHIPS AND CHRISTMAS CRACKER ON ARRIVAL

MIXED MEAT PLATTER AND CHEESE
HAM, PARMA HAM, CHEDDAR, BLUE CHEESE

## **TAPAS**

TEMPRANILLO CHORIZO AND PATATAS BRAVAS

{CHORIZO COOKED IN TEMPRANILLO AND BAKED POTATOES IN A CHILLY SAUCE}

FRIED MOZZARELLA SANDWICH

{WITH HAM, ANCHOVIES AND BACON}

PARMESAN AND CHILLY SWEET POTATO FRIES

MASCARPONE, GARLIC, TOMATO AND BASIL BRUSCHETTA

STUFFED FRIED PUMPKINS FLOWERS

DESSERT {PICK ONE OF THE OPTIONS}:

WARM HANDMADE BROWNIE

WARM CHOCOLATE GLUTEN FREE CAKE

HANDMADE ITALIAN TIRAMISU

CRANBERRY CHEESECAKE