



# Christmas Party Menu



*On arrival, selection of home made breads with olive oil & balsamic vinegar dip*

## STARTER

**CHEF'S SPECIAL SOUP** (Please ask your waiter)

**CAPRESE ZI' TERESA**

*Tomatoes & mozzarella drizzled with olive oil pesto*

**SEASONED PARMA HAM & MELON**

**TIGER PRAWNS & AVOCADO SALAD**

*Prawns mixed in a spicy mayonnaise dressing, served on a bed of mixed leaf salad & avocado*

**PATÉ CACCIATORE (Homemade)**

*Mixed game liver paté (venison, duck, pheasant & wild boar) served with caramelised onions*

**COZZE MARINARA**

*Mussels in a spicy tomato sauce*

**PORTOBELLO MUSHROOMS CASALINGA**

*Filled with melted Mozzarella drizzled with pesto sauce*

**SPICY SPARE RIBS**

*Braised in a tomato sauce with chilli & selected herbs*

## MAIN COURSE

*(Served with a selection of vegetables & potatoes)*

**WILD SALMON ZI' TERESA**

*Cooked with prawns, mussels, garlic, herbs & roasted cherry tomatoes in a Pinot Grigio wine sauce*

**LAMB STEAK PAESANA**

*Braised with onions, mushrooms, carrots & peas in a wine & tomato sauce*

**LASAGNA AL FORNO (served with a side salad)**

*Baked with bolognese sauce & mozzarella cheese*

**TURKEY BREAST VALDOSTANA**

*Pan fried & topped with ham & melted Fontina cheese, drizzled with tomato sauce*

**CHICKEN BREAST PRIMAVERA**

*Asparagus, mushrooms, peas & sun dried tomatoes in a cream sauce*

**FRITTO MISTO PAESANA**

*Calamari, prawns & whitebait deep fried with mushrooms*

**RISOTTO PESCATORA**

*Arborio rice cooked with calamari, mussels & prawns*

**CANNELLONI FIORENTINA (served with a side salad)**

*Filled with ricotta cheese & pan fried mushrooms & spinach baked in tomato sauce & mozzarella*

## DESSERT

**TIRAMISU ZI' TERESA**

**WHITE & DARK CHOCOLATE PROFITEROLE**

**BAKED CHEESECAKE WITH WILD BERRIES**

**APPLE PIE** *served warm with custard or cream or ice cream*

**TRIS OF ICE CREAM**



*(Two Course Diner) £24.75 per person - (Three Course Diner) £28.95 per person + 10% service charge.*

*A deposit of £20.00 per person (non-refundable) is required upon booking.*

*(This menu is available for a minimum of eight people).*

*This menu will be served from 6th November. A minimum of 3 days advanced booking required.*