

La vecchia scuola

Christmas set menu

2 courses £16.95 *3 courses* £19.95

Starters

- Gamberoni alla griglia** - Grilled king prawns and chorizo skewers served with garlic bread, sweet chilli and crispy rocket
- Salmone affumicato** - Smoked salmon carpaccio served with balsamic croutons, avocado cream and lime pickled red onions
- Funghi al aglio** - Creamy garlic mushrooms topped with mozzarella and crispy oyster mushrooms served with home made bread
- Calamari con zucchini** - Crispy baby squid and courgette crisps served with home made tartare sauce
- Pate de fegato** - Home made chicken liver pate with grilled bread, pancetta crumbs, gherkins and red onion marmalade
- Bruschetta pomodoro (V)(V)** - Toasted bread topped with a marinade of tomato, garlic, olive oil and basil topped with balsamic drizzled rocket

Main courses

- Tacchino saltimbocca** - Turkey escalopes topped with parma ham and brie finished in marsala wine sauce served with charred vegetables, roasted new potatoes, sprouts and cranberry sauce
- Pollo marsala** - Pan roasted chicken breast finished in garlic, mushrooms and marsala wine sauce served with green beans, roasted new potatoes and crispy oyster mushrooms
- Duo di agnello** - Lamb shoulder rilette with lamb loin served with crushed potatoes, green beans, red wine jus, minted pea puree and crispy oyster mushrooms
- Controfiletto** - 6oz matured sirloin steak cooked to your liking served with house chips and salad (add peppercorn sauce, crispy peppered onions or sautéed mushrooms £1.50 each)
- Branzino** - Grilled sea bass fillet served with roasted new potatoes, charred courgettes and a cherry tomato, thyme and lemon broth
- Tagliatelle di pollo** - Pan fried chicken and mushrooms finished in a creamy grana padano sauce tossed with tagliatelle pasta and crispy oyster mushrooms
- Penne all orto (V)(V)** - Aubergine, courgette and olives finished in a rich tomato and garlic sauce tossed with penne pasta
- Lasagne al forno** - Home made lasagne served with garlic pizza bread and balsamic rocket
- Linguini salmone** - Smoked salmon in cream sauce tossed with courgettes and linguini pasta
- Risotto funghi di bosco (V)** - Creamy mushrooms risotto with porcini and grated grana padano cheese

Desserts

- Christmas pudding flambe** - Served with your choice of brandy sauce, pouring cream or ice cream
- Banoffee pie** - Our very own recipe served with salted caramel ice cream
- Tiramisu della casa** - Served with espresso coffee
- Panna cotta** - Home made lemon panna cotta with raspberry coulis and blood orange sorbet
- Chocolate and raspberry torte (V)** - Served with fresh raspberries drizzled with chambord

Note: if you have any allergies, intolerances or any special dietary requirement please let us know. Available from 25th November to 24th December 12am to 10pm. Not to be used with offers, vouchers or discounts.

An optional 10% service charge will be added of tables of 7 or more

(V) - vegetarian (V) - vegan