



La Vecchia Scuola

CHRISTMAS 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)(Ve)** - Toasted bread topped with a marinade of tomato, garlic, olive oil and basil topped with balsamic drizzled rocket
- Soup of the day** - Home made soup of the day (please ask for details)

MAINS

- 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
- 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** - Pan fried sea bass fillet finished in a lemon, caper, cherry tomatoes and prawns sauce served with roasted new potatoes and green beans
- 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
- 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)(Ve)** - 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
- Risotto di pollo** - chicken and mushrooms risotto cooked in a creamy parmesan sauce
- Linguini salmone** - Smoked salmon in cream sauce tossed with courgettes and linguini pasta
- Calzone diavola** - Folded pizza filled with mozzarella, chicken, chorizo, pepperoni and chilli ragu topped with parma ham and side of baked mascarpone cheese
- Calzone verdure (Ve) (V)** - Folded pizza filled with mozzarella (vegan cheese available) and grilled vegetables ragu with side rocket
- Pizza di bosco** - Tomato and mozzarella topped with porcini mushrooms, tuscan sausage and rocket
- 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 (Ve)**
Served with fresh raspberries drizzled with chambord

Side Orders £3.75

House chips, Crushed potatoes, Courgette crisps, grilled vegetables, Sauteed mushrooms, Mixed salad, Rocket salad, Tomato and mozzarella, Roasted new potatoes.

NOTES

- If you have any allergies, intolerances or any special dietary requirements please let us know.
- Lunch menu is served Sunday to Friday from 5:00 PM to 10PM, not to be used with vouchers, offers or discounts.
- An optional 10% service charge will be added to tables of 7 or more.
- (Ve) - Vegan (V) - Vegetarian