

Christmas Menu 2009



Starter

Tomato Soup

Tomato cream soup with parmesan croutons

Mozzarella in Carrozza

Deep fried mozzarella cheese, coated in herbal breadcrumbs, served with pesto dressing.

Salmon and prawn cake

Salmon and prawn cake, served with sweet vegetable salsa.

Chicken liver and duck pate

Chicken liver and duck pate served with Melba toast and onion dressing.

Main

Tacchino Di Stagione Guarnito

Roast turkey breast served with all the traditional accompaniments.

Porcini Risotto

Risotto with porcini mushrooms, served with parmesan shavings, truffle oil and green salad.

Fillet of Sole

Fillet of sole with grilled courgettes. Served with new potatoes and salad.

Lamb Shank

Lamb shank with root vegetables, served with garlic mash potatoes.

Desserts

Christmas pudding

Traditional Christmas pudding and brandy sauce.

Tiramisu

Homemade tiramisu made with a secret recipe that originated in Florence, first made in La Margherita in 1978.

Profiteroles

Fresh cream profiteroles drizzled in rich chocolate sauce.

Lemon Sorbet

Lemon sorbet, served with fresh fruit and maraschino liqueur.

Prices

Lunch Sunday-Saturday

£19.95

Dinner Sunday-Wednesday

£24.95 (includes disco until 3am)

Dinner Thursday-Saturday

£27.95 (includes disco until 3am)

All prices are to include service charge and VAT

