

Angelo's Christmas Day Menu 2018

Bruschetta on arrival

Starters

Homemade Broccoli and stilton soup

Avocado, tomato and mozzarella platter

Smoked salmon roulade served with Melba toast

Goats cheese tart with a homemade red onion and fig relish

Pan seared Scallops served on a pea puree with crispy pancetta

Ham hock terrine served with warm sourdough bread

Main Course

Roast Turkey with all the trimmings

Homemade Beef wellington served with a Madeira sauce

Fillet Rossini

Crispy skin chicken breast filled with mushroom duxelle served with a roasted garlic cream sauce

Rack of Lamb with a bacon crumb and red wine jus

Pork tenderloin filled with black pudding and wrapped in pancetta served with a creamy cider and shallot sauce

Pan-fried sea trout on crushed new potatoes with cherry tomatoes, fresh basil, garlic, white wine and asparagus

Creamy Risotto with wild mushrooms

All main course are served with fresh vegetables and potatoes

Desserts

Christmas pudding served warm with brandy sauce

Homemade chocolate hazelnut cheesecake with a hazelnut crust

Homemade vanilla pannacota with spiced apple compote

Homemade Tiramisu

Rich dark chocolate tart with raspberries and ice cream pairing

Platter of Cheese and Biscuits

Coffee or Tea

Served with chocolate mints

£90.00 per person

Booking essential

Please call us to check availability on 01773 822338

A deposit of £20pp is required to confirm table bookings and an advance order for all bookings by the 18th December

Food Allergies and Intolerances ~ please speak to a member of our staff about the ingredients in your meal when making your order

Alternative vegetarian options available