



Christmas Menu

Starters

CREAMY ASPARAGUS SOUP

CREAM OF ASPARAGUS SOUP GARNISHED WITH CREAM AND CROÛTONS

or

TARTUFFO PARMA TAGLIATELLE

TAGLIATELLE TOSSED IN MUSHROOMS, TARTUFFO PASTE, PARMA HAM, ONION AND FINISHED WITH A TOUCH OF CREAM

or

WILD BOAR TORTELLINI

TOSSED IN CHERRY TOMATO, SAGE AND JUS'. FINISHED WITH A TOUCH OF CREAM

or

OCTOPUS CARPACCIO

OCTOPUS CARPACCIO DRIZZLED WITH CITRUS DRESSING ACCOMPANIED WITH SUNDRIED TOMATO AND FRIED CAPERS

Main courses

MEAGHER FISH (GURBELL)

FILLET OF MEAGHER BAKED IN GARLIC, ONION, CHERRY TOMATOES AND FRESH HERBS

or

STUFFED TRADITIONAL TURKEY

STUFFED TURKEY WITH PORK SAUSAGES, MINCEMEAT, PRUNE, AND CHESTNUTS, SERVED WITH BERRY SAUCE

or

LEMON VEAL

SHALLOW FRIED ESCALOPES OF VEAL, SET ON A LEMON AND SOYA SAUCE

or

GRILLED RIB-EYE STEAK

GRILLED RIB-EYE SERVED WITH PORTOBELLO MUSHROOM SAUCE OR PEPPER SAUCE

ALL MAIN COURSES ARE SERVED WITH PANACHE OF ROAST VEGETABLES AND LYONNAISE POTATOES

Dessert

SELECTION OF SWEETS (SERVED FROM THE COUNTER)

&

ESPRESSO OR CAPPUCINO

PRICE: €35.00