

CHRISTMAS MENU

STARTERS

Soup of the day

Fresh soup served with home-made bread

Bruschetta

A classic Italian appetizer, it is the perfect way to capture the flavours of ripped tomatoes, fresh basil, garlic and extra virgin olive oil

Caprese Salad

Buffalo mozzarella, fresh ripen tomato, fresh basil and extra virgin olive oil and balsamic

Prawns Pil Pil

Peeled king prawn tails in a home-made tomato, white wine and prawn bisque sauce with fresh chilly, garlic, fresh herbs, served with home-made toasted bread

Carne picante

Slow cooked strips of Striploin steak with a home-made tomato sauce, touch of mascarpone cheese, onions, fresh chilly, served with home-made toasted bread

Antipasto

Selection of Italian cured meats, olives, sun-dried tomatoes and parmesan cheese, served with home-made toasted bread

MAINS

Pollo di Natale

Free range Chicken breast stuffed with mozzarella and ham in a white wine creamy sauce

Linguine Entrecote

Linguine pasta cooked tossed with sauté strips of beef, onions and fresh herbs in our home-made red wine tomato sauce, finished with a touch of mascarpone cheese.

Fish of the day

Please ask your server for the type of fish

Cannelloni ricotta and spinach

Fresh Pasta tubes stuffed with fresh spinach and ricotta cheese, in a bed of tomato sauce and topped with home-made béchamel sauce, served with choice of freshly cut chips or salad.

Striploin Steak *(5€ supplement)*

10 oz Irish Charcoal grilled Striploin, cooked to your liking served with peppercorn sauce and choice of home-made mash or hand cut fresh chips.

Penne Pollo Funghi

Penne pasta served with fillet of chicken breast, fresh mushrooms, garlic, fresh herbs and a creamy white wine sauce and parmesan.

Desserts

Tiramisu
Profiteroles

€38.00/person