

Selection of homemade canapés

Capesante arrostita

Roasted King Scallops served on a bed of sun blushed tomatoes, buffalo mozzarella and dressed with a light basil pesto

or

Smoked salmon

Scottish smoked salmon served with cream cheese and scampi on a bed of rocket leaves

or

Carpaccio di manzo

Home cured beef carpaccio thinly sliced with rocket leaves, parmesan shavings and balsamic dressing

or

Ravioli di castagna *P*

Homemade ravioli made with chestnut flour, filled with ricotta and walnuts and served with a radicchio and walnut sauce

Lobster bisque

Lemon sorbet

Tacchino arrosto

Traditional roast turkey served with sage and onion stuffing, bacon chipolata and cranberry sauce

or

Wild halibut ai ferri

Halibut charcoal grilled and served on a bed of fresh sautéed asparagus

or

Tortelloni allo zafferano *P*

Homemade saffron tortellini filled with ricotta cheese and porcini mushrooms and served with a cherry tomatoes and basil sauce

or

Filetto di manzo al vino rosso

Best English fillet steak charcoal grilled to your liking and served with a red wine sauce reduction

*Grande Exclusive
Christmas Day Lunch*

This is the most sought after day in the Casa Mia calendar. Now in its 10th year it has proved ever so popular. This is an absolutely magic day to spend with friends and family.

Price includes 5 course meal and coffee

Adults from **£59.95**
Children from 3 years to 10 years old **£29.95**

Location: Casa Mia Grande

Date: 25th December 2009

Service from 12.00noon until 3.00pm

All our mains are served with fresh market vegetables and roast potatoes

Christmas pudding with brandy sauce

or

Fresh fruit platter

or

Italian cheese platter and biscuits

or

Choose your favourite sweet from today's display

Coffee & traditional Italian panettone

All of our dishes may contain known allergens e.g. Nuts.
A 10% service charge is added to the final bill.