

## Homemade minestrone soup *P*

### Halibut crespelle

Halibut pancakes oven baked with a tomato and cheese sauce

or

### Pate della casa

Homemade duck liver pate served with toasted ciabatta and cranberry chutney

or

### Beef carpaccio

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

### Tacchino arrosto

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

or

### Turbante di spigola

Fillet of sea bass roasted with breadcrumbs, lemon zest and king prawns served with a basil sauce

or

### Lasagna alle verdure *P*

Homemade lasagna with seasonal vegetables and taleggio cheese

or

### Guancia di bue

Best Yorkshire beef slow roasted for 10 hours with red wine sauce, port and a hint of chocolate

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

### Double chocolate cheesecake

or

### Lemon tart

or

### Christmas pudding with brandy sauce

or

### Tiramisu

### Coffee & panettone

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

## Grande Christmas Party Dinner Menu

Price includes 3 course meal + coffee

Adults From **£19.95**

Location: Casa Mia Grande

### Dates & Prices:

Friday 27th November & Saturday 28th November	<b>£21.95</b>
Monday 30th November & Wednesday 2nd December	<b>£19.95</b>
Thursday 3rd, Friday 4th & Saturday 5th December	<b>£21.95</b>
Monday 7th, Tuesday 8th & Wednesday 9th December	<b>£19.95</b>
Thursday 10th Friday 11th & Saturday 12th December	<b>£23.95</b>
Monday 14th, & Wednesday 16th December	<b>£19.95</b>
Thursday 17th Friday 18th & Saturday 19th December	<b>£25.95</b>
Monday 21st, Tuesday 22nd & Wednesday 23rd December	<b>£25.95</b>
Monday 28th, Tuesday 29th & Wednesday 30th December	<b>£20.95</b>

### Time:

Dinner is served from **17.30pm**