

NEW YEARS EVE 2024 £75

(Available From 8pm)

Glass of Prosecco on Arrival

PRIMI

Selection Of Bruschetta's & Olives

ANTIPASTI

CODA DI ROSPO

Monkfish Darns Marinated in Garlic served on a Delicate Cream Saffron Sauce topped with Sautéed Spring Onion

CAPELANTE E GAMBERONI

Scallops & King Prawns Skewers Served with a Spiced Red Pepper Coulis Flambeed with Brandy

AGNELLO

2 Bone Lamb Cutlet Served on a Mixed Leaf Crisp Salad drizzled with a Balsamic & Chianti Reduction

ASPARAGI (V)

Sautéed Asparagus Spears topped with a Poached Egg & Hollandaise Sauce

SECONDI

CARNE DI CERVO

Venison Steak Served with a Barolo, Garlic & Shallot Jus infused with Smoked Pancetta

ANATRA

Marinated ½ Roasted Slow Cooked Duck served with a Cherry & Port Sauce

GRIGLIATA MISTA

A Mixed Grill consisting of a 4oz Fillet Steak-Italian Sausage-Lamb Chop-Chicken Breast (Rosemary, Lemon & Garlic)-Onion Rings & Fontina Fries + Choice of Sauce

BRANZINO E ARAGOSTA

Pan Seared Seabass Fillets & a Roasted Garlic Lobster Tail served on a Taormina Sauce Topped with Sautéed Pak Choi

RISOTTO PORCINI (V)

Delicately Cooked Arborio Risotto infused with Porcini Mushrooms topped with Taleggio Cheese Shavings

DOLCE

Selection of Desserts

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS

OPTIONAL 10% SERVICE CHARGE WILL BE ADDED

97 STAMFORD STREET
STALYBRIDGE
SK15 1 LH

0161 338 5555



CHRISTMAS FAYRE LUNCH £26.95

(Available Friday/Saturday/Sunday From 12pm till 4pm)

ANTIPASTI

ARANCINI

Golden Fried Arancini Filled with Slow Cooked Shredded Beef & Mozzarella served with a Nduja Dip

MOZZARELLA D'ORO

Golden Breadcrumbs Mozzarella, Deep Fried accompanied with a Garlic Aglio

ZUPPA DI GIORNO (V)

Soup of the Day served with Crusty Ciabatta

RISOTTO GAMBERETTI

Risotto Tossed with Greenland Prawns & Diced Zucchini in a Saffron Cream & Brandy Sauce

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion Stuffing Topped with a Marsala Chianti Jus

SPIEDINI DI SALMONE

Grilled Salmon Fillet Skewers served on a Lemon Zest, Mangle Tout & Asparagus Risotto accompanied with a Chive Cream White Wine Sauce

POLLO PANCETTA

Roasted Chicken Breast Filled with Pancetta, Spinach & Mozzarella topped with a Garlic Parsley Sauce

PENNE AL FORNO

Penne Pasta Tossed with a Medley of Vegetables in a Cream Tomato Garlic Sauce Baked in the Oven with Vegetarian Mozzarella

DOLCE

Choice of:

White Chocolate Profiteroles – Tiramisu – Ice Cream or Coffee

CHRISTMAS FAYRE DINNER £34.95

(Available Everyday From 4pm)

ANTIPASTI

GRANCHIO

Puff Pastry Rings filled with a Spiced Potted Crab Filling & a Garlic Red Peppercorn Cream Sauce

AGNELLO

Marinated Lamb Chop Resting on a Grain Mustard Olive Oil Dressed Rocket Salad & a Minted Crème Fraiche

COSTOLETTA

Succulent Ribs in Our Signature Spiced BBQ Sauce

TORTINO VEGETALI

Oven Baked Frittata served with a Rich Thyme, Garlic & Cherry Tomato Reduction

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion Stuffing Topped with a Marsala Chianti Jus

BISTECCA SPECIALE

Grilled Sirloin Steak (upgrade to Fillet £7 excess) served with Dauphinoise Potatoes & a Choice of Sauces

BRANZINO

Pan Seared Seabass Fillets Resting on a Spiced Broth of Mussels & Sauteed Green Beans

MELANZANE RIPIENE

Aubergine Hollowed & Filled with a Risotto Infused with Cherry Tomatoes, Courgettes, Peppers & Garlic Oven Baked with Vegetarian Mozzarella

DOLCE

Choice of:

White Chocolate Profiteroles – Tiramisu – Ice Cream or Coffee

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CHRISTMAS DAY £75 ADULTS - £35 CHILDREN (under 12)

PRIMI

Fanned Melon with a Winter Berry Compote or Sweet Potato & Parsnip Soup Topped with Caramelised Leeks

ANTIPASTI

CAPELANTE DI NATALE

Pan Seared Scallops Flambéed with Cointreau Resting on a Spicy Honey Glaze & Pomegranate Sauce & Crispy Rocket

MAIALE

Slow Roasted Pork Belly with Crispy Skin served on an Apple & Cider Compote

PATE

Duck & Port Pate accompanied with a Fig Compote, Rocket Salad & Toasted Ciabatta

COSTOLA DI MANZO

Succulent Beef Rib in a Spiced Jack Daniel Sauce

VERDURE TEMPURA (V)

A Medley of Vegetables in a Crisp Tempura Batter served with a Garlic Aglio & Sweet Chilli Dip

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage wrapped with Parma Ham served with Seasonal Vegetables, Sage & Onion Stuffing Topped with a Marsala Chianti Jus

FILETTO

Prime Fillet Steak Topped with a Liver Pate & a Pastry Crown Accompanied with a Porcini Mushroom Barolo Jus

AGNELLO

Rack of Lamb Marinated with Garlic, Olive Oil, Rosemary & Mint served on a Creamy Pesto Mash & a Rich Chianti Jus

CODA DI ROSPO

Oven Roasted Monkfish Wrapped with Parma Ham served on Sauteed Green Beans & a Brandy Cream Red Pepper Sauce

PASTA FILLO DI CAPRE (V)

Filo Pastry Filled with Goats Cheese, Sundried Tomatoes, Asparagus & Pine Kernels on a Sweet Potato Mash & a Rich Tomato Red Wine Reduction

DOLCE

Selection of Desserts

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS

OPTIONAL 10% SERVICE CHARGE WILL BE ADDED