

Christmas Day Menu

4 COURSES £75 PER PERSON / CHILDREN (5-12 YEARS) £35

12 NOON - 5.00 PM

Primi - Starters

ZUPPA

Brocoli & stilton soup served with crispy parmesan croutons

FUNGI CON CREMA

Button mushrooms shallow fried with fresh garlic butter a hint of brandy finished in a cream sauce served with ciabatta bread

CAPESANTE CON AGLIO

Pan fried scallops in a garlic butter, fresh lemon juice & white wine sauce topped with a hint of sea salt & fresh parsley

CORNETTO SALMONE

Thinly sliced smoked salmon topped with Norwegian prawns in a rose marie sauce, served with garnish on a crispy lettuce bed

PATE DELLA CASA

Pate served with warm toast and a crispy salad garnish - A favourite

AVOCADO TRICOLORE

Buffalo mozzarella, fresh ripe tomatoes & fanned avocado with fresh basil & extra virgin olive oil served with lightly toasted ciabatta bread

GAMBERONI AMORE

Large succulent king prawns in shells cooked in a tangy garlic butter & fresh Sicilian lemon sauce with a hint of white wine & parsley

Secondi - Main Courses

All main courses are served with duck fat, roast potatoes & seasonal vegetables

TACCHINO ARROSTO

Traditional roast crown of Norfolk turkey served with all the trimmings & homemade gravy

LASAGNE

Traditional rustic homemade Italian recipe

SPINACH & RICOTTA CANNELLONI

Made with fresh pasta tubes

FILETTO DI BRANZINO AMORES

Fillet of seabass oven baked with fresh lemon juice garlic butter & white wine topped with sauted ripe cherry tomatoes & prawns


POLLO DOLCELATTE

Tender chicken breast cooked with onions, mushrooms smoked bacon & dolcelatte cheese, finished in a cream sauce with a light sprinkling of black pepper

FILETTO ALLA GRIGLIA

Chargrilled fillet steak cooked to your liking with a choice of Pepe sauce or Diane sauce

AMORE RISOTTO SPECIALE

(Veg Option Available 

A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper to bring out the full flavour

SALMON ALLA GRIGLIA

Oven baked Scottish salmon, marinated with Italian herbs, Sicilian lemon juice, drizzled with Tuscan olive oil

Dolci - Desserts

CHRISTMAS PUDDING

With brandy sauce

PANNACOTTA

Traditional Italian dessert vanilla flavour drizzled with mixed berry compote

TIRAMISU

A classic pick me up Italian dessert

CHOCOLATE FUDGE CAKE

AFFOGATO

Shot of espresso, scoop of ice cream & liqueur of your choice

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CAFFE (for liqueur add £2.50)

Contorni / Sides Dishes

French Fries, Potato Wedges, Onion Rings,

Mixed Salad, Green Salad,

Garlic Pizza, Garlic Bread

£3.45 each

Due to the presence of nuts in some dishes we cannot guarantee the absence of nut traces in our dishes.