

Christmas Party

Menu

3 Course Menu £26.99

Starters

Sanguinaccio

Sliced black pudding cooked in a rich peppercorn sauce.

Funghi ripieni e prosciutto

Fresh mushrooms stuffed with garlic, breadcrumbs, parmesan and parsley topped with ham and mozzarella cheese, baked in the oven.

Zuppa del giorno

Homemade soup of the day served with fresh homemade bread.

Fegatini di pollo

Fresh chicken livers cooked with red onion, mixed peppers, touch of chilli and a splash of red wine in a demi-glaze sauce.

Bruschetta con salmone affumicato e mozzarella

Toasted homemade bread topped with fresh mozzarella cheese, smoked salmon finished with chives.

Mains

Tacchino Arrosto

Classic Christmas turkey served with pigs in blankets, roast parsnips, carrots, sprouts, roast potatoes and stuffing smothered in our homemade gravy.

Branzino al cartoccio

Fillet of seabass wrapped in cooking foil and baked in the oven with capers, cherry tomatoes, lemon, extra virgin olive oil and fresh parsley served with fresh vegetables and roast potatoes.

Medaglioni Rossini

Medallions of fillet steak cooked medium, served in a rossini sauce with fresh vegetables and roast potatoes.

Pollo Papa Luigis

Chicken breast sauteed in a delicious sauce of your choice from peppercorn, diane, creame and calabrese.

Any pizza/pasta/risotto

Choose any pizza/pasta or risotto from our A La Carte menu. Excluding specials.

Desserts

A selection of our favourite Papa's desserts will be available.

(3 course Christmas party menu is available from
Friday 1st December)

Christmas Day Menu

3 Course Menu

Adults £65.00 Children £35.00

Starters

Capesante alla Livornese

Pan Fried scallops with cherry tomatoes, garlic, chilli and white wine in a tomato sauce.

Parfait di fegato di Anatra

A velvety homemade duck liver parfait served with a plum jam, toast and fresh salad leaves.

Zuppa di sedano e stilton cheese

Creamy celery and stilton soup served with fresh homemade bread.

Pesche grigliate burrata e prosciutto crudo

Grilled peaches with burrata cheese and Parma ham, served on a bed of rocket. Vegetarian option available without Parma ham.

Portobello Ripieno

Portobello mushroom stuffed with caramelised onion, goats cheese and baked in the oven.

Mains

Tacchino Arrosto

Roast turkey crown served with pigs in blankets, roast parsnips, carrots, sprouts, roast potatoes, stuffing smothered in our homemade gravy.

Filetto Mignon

Grilled fillet steak cooked to your liking with a stilton sauce, topped with walnuts and served with fresh vegetables and roast potatoes.

Rana pescatrice al forno

Oven baked Monkfish in a tomato, garlic ginger sauce with a touch of chilli, splash of white wine and parsley. Served with fresh vegetables and roast potatoes.

Costolette di Agnello

Grilled marinated rack of lamb served with a red wine sauce with fresh vegetables and roast potatoes.

Melanzana alla Parmigiana

Fried, sliced eggplant, layered with mozzarella, parmesan cheese, basil in a tomato sauce baked in the oven.

Deserts

Christmas Pudding

Homemade Tiramisu

Homemade chocolate orange cheesecake or black forest cheesecake

Apple pie

Tea or Coffee

Ice cream selection or sorbets