

# SET MENU

€24.95

SOUP OF THE DAY SERVED WITH ITALIAN BREAD

CHICKEN LIVER PARFAIT, CROSTINI, RED ONION MARMALADE

BABY MOZZARELLA BALLS FRIED IN BREADCRUMBS WITH MAYONNAISE PICANTE

CRISPY CALAMARI, SALT, PEPPER, CHILLI, SPICY ALIOI, LIME

SICILIAN ARANCINI WITH MEAT RAGU & SPICED TOMATO SAUCE

BEETROOT CARPACCIO, POACHED PEAR, GOAT'S CHEESE, THYME, HONEY  
& VIRGIN OLIVE OIL

PRAWN COCKTAIL WITH PINEAPPLE AND MANGO SALSA, MARIE ROSE SAUCE +2€ SUPPLEMENT

FESTIVE ROAST TURKEY WITH ALL THE TRIMMINGS SEASONAL VEGETABLES & CRANBERRY SAUCE

EDUARDO'S FISH AND CHIPS, ITALIAN SAUCE & MUSHY PEAS

SEABASS, LIME, ROSEMARY, ASPARAGUS RISOTTO, CRISPY FRIED LEEKS & BASIL OIL

BEEF BOURGUIGNON WITH CREAMED POTATOES

SPAGHETTI BOLOGNESE (FROM EDDIE'S NONNA'S SPECIAL SLOW COOKED RAGU RECIPE)

SPAGHETTI CARBONARA, PARMESAN, PANCETTA, WHITE WINE, CREAM & GARLIC

PORK FILLET SALTIMBOCCA, PARMA HAM, GARLIC, SAGE, WHITE WINE & LEMON  
SERVED WITH CREAMED POTATOES

PENNE ARRABIATA SPICY TOMATO SAUCE, PARMESAN AND LOADS OF FRESH BASIL

SIRLOIN STEAK, SERVED WITH FRIES, ONION RINGS & PEPPERCORN SAUCE  
+8€ SUPPLEMENT

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHEFS' CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE

CREME BRULEE WITH BAILEY'S IRISH CREAM & SHORTBREAD

LEMON CAKE (VEGAN & GLUTEN FREE) LIMONCELLO SORBET

CLASSIC TIRAMISU WITH MASCARPONE & AMARETTO

CLASSIC PANNA COTTA WITH SUMMER BERRIES

ITALIAN CHEESE PLATE +4€ SUPPLEMENT

