



Christmas Lunch Menu

STARTERS

MINESTRONE (V) OR SMOKED HAM HAUGH & LENTIL SOUP

CHICKEN LIVER PATE

HOMEMADE PATE WITH CHICKEN LIVER, ONIONS, GARLIC, WHITE WINE & FRESH HERBS,
SERVED WITH OLIVE OIL DRIZZLED TOAST & CRANBERRY JAM

MUSHROOMS GENOVESE (V)

SAUTEED GARLIC MUSHROOMS, BASIL PESTO, CREAM & HERBS,
SERVED WITH A SLICE OF GARLIC BREAD

BLACK PUDDING FRITTERS

STORNOWAY BLACK PUDDING WADGES BREADED, SHALLOW FRIED,
SERVED WITH PINK PEPPERCORN MAYO

POLPETTE MARINARA

ITALIAN STYLE BEEF MEATBALLS, SERVED IN A TOMATO & BASIL SUGO, PARMESAN CHEESE

BRUSCHETTA CAPRESE (V)

MARINATED DICED TOMATOES WITH FRESH BABY MOZZARELLA, RED ONION, BASIL, OLIVE OIL,
FRESH GARLIC ON TOASTED BREAD WITH A BALSAMIC DRIZZLE

MOZZARELLA IN CARROZZA (V)

DEEP FRIED MOZZARELLA STICKS, COATED IN BREADCRUMB, SERVED WITH TOMATO SUGO

LOBSTER TORTELLONI

RAVIOLI FILLED WITH LOBSTER, SERVED WITH A CREAMY KING PRAWNS TOMATO SAUCE

MAINS

TURKEY ROAST WITH ALL THE TRIMMINGS

OVEN ROASTED TURKEY IN A TASTY GRAVY WITH CHIPOLATA SAUSAGE,
PORK & HERBS STUFFING, SERVED WITH SEASONAL VEGETABLES & POTATOES

HADDOCK SUPPER

BREADED HADDOCK, DEEP FRIED, WITH MASHY PEAS, PICKLED ONIONS,
TARTARE SAUCE & FRIES

GNOCCHI SORRENTINA (V)

POTATO DUMPLINGS COOKED IN A TOMATO CREAM SAUCE WITH MOZZARELLA,
TOPPED WITH PARMESAN CHEESE & OVEN BAKED

TAGLIATELLE BEEF RAGU

8 HOURS SLOW COOKED SCOTCH BEEF RAGU WITH ONIONS,
BAROLO RED WINE, CHERRY TOMATOES & HERBS

LASAGNA AL FORNO

RIGATONI SAPORITA

RIGATONI PASTA TOSSED IN A SAUCE MADE WITH EVO, ITALIAN SAUSAGE, NDUJA,
TOMATO SUGO, FRESH CREAM, TOPPED WITH MASCARPONE

PAELLA DE VALENCIA

ARBORIO RICE WITH CHICKEN & CHORIZO IN A SAUCE WITH MIXED PEPPERS & SAFFRON

PIZZA MARGHERITA (V) OR PEPPERONI

POLLO GOUJON AL PEPE

BREADED CHICKEN FILLETS STRIPS, FRIED,
WITH A CREAMY PEPPERCORN SAUCE & CRISPY POTATO BITES

DESSERTS

CHOCOLATE BROWNIE • TIRAMISU • CHRISTMAS PUDDING & BRANDY SAUCE
TRIO OF MINI CANNOLI • STRAWBERRY MESS ICE CREAM



Christmas Dinner Menu

STARTERS

MINISTRONE (V) OR SMOKED HAM HAUGH & LENTIL SOUP

NDUJA KING PRAWNS

KING PRAWNS SAUTEED WITH GARLIC, WHITE WINE, NDUJA SAUSAGE & TOMATO SUGO,
SERVED WITH A SLICE OF GARLIC BREAD - SPICY!

BRUSCHETTA CAPRESE (V)

MARINATED DICED TOMATOES WITH FRESH BABY MOZZARELLA, RED ONION, BASIL, OLIVE OIL,
FRESH GARLIC ON TOASTED BREAD WITH A BALSAMIC DRIZZLE

CHICKEN SKEWERS

CHARGRILLED CHICKEN FILLETS MARINATED IN LEMON & HERBS, ON SALAD LEAVES,
DRIZZLED WITH SMOKED PAPRIKA MAYO & BASIL MAYO

ARANCINI BOLOGNESE

RICE BALLS COATED IN BREADCRUMBS, DEEP FRIED, FILLED WITH BEEF BOLOGNESE,
PEAS, MOZZARELLA, PARMESAN CHEESE, SERVED WITH BOLOGNESE SAUCE

SALSICCIA PICCANTE CALABRESE

ITALIAN SAUSAGE BITES WITH GARLIC CHILLI TOMATO SUGO, POTATOES, MIX PEPPERS,
SERVED WITH A SLICE OF GARLIC BREAD

HAGGIS BON BONS

BREADED & DEEP FRIED HAGGIS BALLS, SERVED IN A CREAMY PEPPERCORN SAUCE

CALAMARI FRITTI

FRESH SQUID FRIED IN A LIGHT BATTER, SEASONED WITH SALT & PEPPER, SERVED WITH GARLIC MAYO

MAINS

TURKEY ROAST WITH ALL THE TRIMMINGS

OVEN ROASTED TURKEY IN A TASTY GRAVY WITH CHIPOLATA SAUSAGE, PORK & HERBS STUFFING,
SERVED WITH SEASONAL VEGETABLES & POTATOES

SEA BASS POSITANO

PAN SEARED SEA BASS WITH A HERB CRUST, TOPPED WITH KING PRAWNS IN A GARLIC WHITE WINE &
PARSLEY SAUCE SERVED WITH ROAST POTATOES

LASAGNA AL FORNO

BEEF STROGANOFF

ANGUS BEEF STRIPS SAUTEED IN BUTTER WITH ONIONS, MUSHROOMS, FRENCH MUSTARD, RED WINE,
FLAMED IN BRANDY THEN BLENDED WITH CREAM, SERVED WITH ARBORIO RICE

LOBSTER TORTELLONI

LOBSTER FILLED RAVIOLI SERVED WITH A CREAMY KING PRAWN TOMATO SAUCE

RISOTTO ORTOLANO (V)

ARBORIO RICE, MUSHROOMS, PEPPERS, PEAS, TOPPED WITH PARMESAN SHAVINGS & MASCARPONE

CHICKEN HAGGIS AL PEPE

SUPREME OF CHICKEN BREAST IN A CREAMY PEPPERCORN & BRANDY SAUCE,
WITH DEEP FRIED HAGGIS BON BONS, SERVED WITH ROAST POTATOES

PIZZA MARGHERITA (V) OR SPICY SPIANATA

PENNE VODKA

ITALIAN SAUSAGE MINCE, ROASTED PEPPERS, MUSHROOMS,
FLAMED WITH VODKA IN A CREAMY TOMATO SAUCE

SPAGHETTI AL CAPONE

ITALIAN SAUSAGE & SPICY TOMATO SAUCE, TOPPED WITH BEEF MEATBALLS & PARMESAN CHEESE

DESSERTS

CHOCOLATE BROWNIE • TIRAMISU • CHRISTMAS PUDDING & BRANDY SAUCE
• TRIO OF MINI CANNOLI • STRAWBERRY MESS ICE CREAM

MENU PRICES



LUNCH MENU

11:30 AM – 3:45 PM
(last order)

PERIOD	2 COURSES	3 COURSES
 SUNDAY TO THURSDAY	£20.50	£25.50
 FRIDAY & SATURDAY	£23.50	£28.50
 CHRISTMAS EVE 24/12	£23.50	£28.50
 HOGMANAY 31/12	£23.50	£28.50



DINNER MENU

FROM 4:00 PM

PERIOD	2 COURSES	3 COURSES
 SUNDAY TO THURSDAY	£23.50	£28.50
 FRIDAY & SATURDAY	£29.50	£34.50
 CHRISTMAS EVE 24/12	£29.50	£34.50
 HOGMANAY 31/12	£29.50	£34.50

TERMS & CONDITIONS



AVAILABILITY

Christmas Lunch & Dinner
Menu available from
28th November 2026
to 3rd January 2027.



KIDS' FESTIVE MENU

Available upon request.

Lunch: £12.95
(2 Courses)

Dinner: £14.95
(2 Courses)



DEPOSIT

A **£10 non-refundable**
deposit per person is
required for bookings of
4 or more guests.
The deposit must be paid
at the time of booking.



TABLE TIME

Tables are allocated
for a maximum of
2 hours from the
reservation time.



SERVICE CHARGE

A discretionary
10% service charge
will be added to
the final bill for
tables of **6 or more**
guests.



DECEMBER POLICY

No other offers,
promotions or set
menus are available
throughout **December.**



PRE-ORDERS

Pre-orders are required
for tables of **10 or more**
guests to help us maintain
the highest standards of
freshness and stock
availability. Your order will
be confirmed again on the
day of your reservation.



CANCELLATION POLICY

Cancellations made at least
48 hours before the
reservation are eligible for
a full refund of the deposit.
Cancellations made within
48 hours of the reservation
will result in the deposit
being **non-refundable.**

Thank you!

We look forward to making your
festive experience truly special.