



AL FORNO

RESTAURANT



CHRISTMAS EVENING FESTIVE FAYRE MENU

SERVED EVERY DAY IN DECEMBER BETWEEN 4.00 PM - 10.00PM

Two Courses £17.95 | Three Courses £19.95

ANTIPASTO

SANGUINACCIO E FORMAGGIO: Buttered black pudding & grilled goats' cheese with red onion chutney.

PANE ALL' AGLIO: Pizza base garlic bread. (V)

BUCCE DI PATATE: Deep fried potato skins served with garlic or BBQ sauce. (V)

FUNGHI ALL' AGLIO: Pan-fried mushrooms cooked in a garlic and parsley sauce.

COCKTAIL DI GAMBERETTI: Baby prawns bound in a classic Marie Rose sauce.

BRUSCHETTA: Toasted bread topped with chopped vine tomatoes, basil, olive oil and garlic. (V)

POLLO GOUJONS: Strips of chicken breast in breadcrumbs, served with a garlic dip.

PATE'DI FEGATO D'ANATRA: Duck liver pate with toasted homemade bread, topped with a red onion marmalade.

TORTINO DI PESCE: Homemade fish cake with a light curry sauce.

SECONDA PORTATA

TACCHINO NATALIZIO: Traditional roast Christmas turkey breast with all the trimmings.

SPIGOLA FRESCA: Pan-fried fillet of seabass and crispy Parma ham served with a light pea cream sauce.

CONTROFILETTO AL PEPE: Tender 8oz British sirloin steak (medium) with peppercorn sauce, hand-cut chips & salad. (Supp £3)

POLLO PARMESAN: Escalope of chicken breast in breadcrumbs, deep fried and topped with béchamel sauce, mozzarella and cheddar cheese with hand-cut chips and salad.

POLLO AL DRAGONCELLO: Chicken breast with a creamy asparagus and tarragon sauce served with mash.

MEDAGLIONE DI MAIALE: Chargrilled pork medallions with sweet potato mash and apple cider sauce.

STINCO D'AGNELLO: Tender lamb shank with a rich red wine sauce served on a bed of mash and vegetables. (Supp £2)

CHRISTMAS PIZZA . Margarita pizza topped with turkey, pigs in blankets and vegetables.

RISOTTO FUNGHI SELVATICI: Arborio rice cooked with wild mushrooms in a light cream sauce. (V)

DOLCE DELLA CASA

BUDINO AL CARMELLO APPICCIOSO: Homemade sticky toffee pudding served toffee sauce and vanilla ice cream.

TIRAMISU: An Italian classic layer of mascarpone cream and coffee-soaked Savoiardi biscuits with vanilla ice cream.

BUDINO DI NATALE: Traditional Christmas pudding with dark rum sauce.

TORTA AL FORMAGGIO: Cheesecake of the day.

SELEZIONE DI GELATO: Selection of Italian ice creams.