



Festive Family Lunchtime



Available from Saturday 24th November 2018 to Thursday 11th January 2019 from 12 noon to 3.00 pm

Smaller Dishes

Choice of Two Homemade Soups – with granary bread.

Curried Mediterranean Prawns – a medium curry of succulent prawns on a bed of rice.

Chicken Caesar Salad – grilled chicken breast, Romana lettuce, croutons, anchovies and parmesan shavings.

Stilton Aigrettes – made to our own recipe and served with blue cheese dressing.

Our Famous Mushrooms – stuffed with garlic butter, breadcrumbs, parsley and sherry.

Melon & Prawns – galia melon and fresh Atlantic prawns served with Marie Rose sauce.

Guy's Fegatini – sauteed chicken livers with white wine and a touch of chilli.

Paté Della Casa – served with warm toast.

Caprino & Carrozza – breaded goats cheese served with a beetroot and horseradish chutney.

Insalata Tiepida – grilled halloumi and smoked salmon drizzled in pesto, served with focaccia bread.

Tortino Mare – smoked haddock and spring onion fishcake, served with sour cream and lemon.

Larger Dishes

Local Inglewhite Turkey – turkey parcels stuffed with sage and chestnut wrapped in pancetta. Served with a cranberry and port reduction. (£2 supplement).

Fillet of Scottish Salmon – blackened with Cajun spices or poached with lemon butter sauce (£2 supplement).

Our Famous Homemade Lasagne – al Forno or Vegetarian.

Guy's Pizze – freshly prepared and baked before your eyes.

Tagliatelle Al Porcini – fresh tagliatelle pasta in a porcini mushroom sauce.

Farfalle Salmon & Asparagus – farfalle pasta with smoked salmon and asparagus in a creamy sauce.

Local Gammon Steak – served with pineapple or egg.

Chicken Fillet – with a la creme buerre blanc.

Pollo Prosecco – chicken breast stuffed with sage and onion, chipolata sausage in a prosecco sauce.

Aberdeen Angus Chargrilled 6oz Ribeye Steak (£3 Supplement).

Our Festive Guy's Pot – braised local lamb and root vegetables.

Faggiano Alla Toscana – wyreside estate pheasant breast cooked in garlic, pancetta & chianti reduction (may contain shot).

Duck Leg Confit – slowly braised duck legs served with garlic sautéed lentils.

Risotto Scampi Tartufo – Arborio rice cooked in a scampi and black truffle sauce.

Desserts

Vincenzo's Homemade Tiramisu ~ Christmas Pudding ~ Mixed Berry Cheesecake ~ Rich Chocolate Tarte
A selection of Cheese and Biscuits



2 Courses £9.95 ~ 3 Course £11.95

Fully Inclusive prices per person

Allergen Warning

Please notify a member of staff of any food allergies or special dietary requirements.



Festive Fizz

Prosecco	75cls	18
Simoneau Sparkling Rosé	75cls	18
Laurent-Perrier La Cuvée	75cls	50
Laurent-Perrier Rosé	75cls	68



Festive Wine

Guy's Plonque Verduzzo	1ltr	16
Guy's Plonque Merlot	1ltr	16
Guy's Plonque Rosé	1ltr	16

Available all day
Monday to Sunday
when 2 people
dine from our
Festive Menus