

Terra Mia

CHRISTMAS MENU

3 Course Set Menu £41.95pp

£10 deposit per person will be required to secure the booking.

STARTERS

ZUPPA DI NATALE V GF

Roast pepper and tomato soup, served with a touch of cream.

GAMBERONI

King prawns, garlic butter, cherry tomatoes and white wine.

DEEP FRIED BRIE

Deep fried French brie served with salad garnish and sweet chilli sauce.

PARMIGIANA DI MELANZANE V GF

Baked aubergine layered with rich tomato sauce, fresh basil, mozzarella and parmigiano cheese.

CROSTINI TERRA MIA

Crisp toasted bread topped with smoked salmon, mascarpone and prawns marinated in garlic, parsley and lemon.



ITEMS FROM THE À LA CARTE MENU CAN BE CHOSEN FOR AN ADDITIONAL CHARGE.
DAIRY FREE AND GLUTEN FREE OPTIONS AVAILABLE. PLEASE SPEAK TO OUR STAFF FOR MORE INFORMATION.



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CHRISTMAS MENU

— MAIN COURSE —

FILETTO DI MANZO CON FUNGHI PORCINI

Beef fillet steak with porcini mushroom. Served with fries.

STUFFED TURKEY BREAST

Served with sausage and herb stuffing. Accompanied with pigs in blankets, pan roasted in cream and Marsala sauce, served with vegetables.

CODA DI ROSPO ALLA SICILIANA ^{GF}

Pan fried baby monkfish fillet in peppers, capers, olives, oregano and tomato sauce, served with vegetables.

RAVIOLI CAPESANTE E GAMBERI

Delicate ravioli filled with prawns, scallops and mascarpone cheese, tossed in a light white wine, cherry tomato, garlic and parsley sauce.

— DOLCI —

ITALIAN BREAD AND BUTTER PUDDING

Classic bread and butter pudding made with Italian Panettone, served with hot custard and vanilla ice cream.

LOTUS BISCOFF CHEESECAKE

No-bake Lotus Biscoff flavoured cheesecake.

PANNA COTTA AI FRUTTI DI BOSCO

Classic Italian creamy dessert served with winter fruits sauce.

AFFOGATO CAFFÈ

Two scoops of vanilla ice cream topped with a shot of hot espresso & Amaretto liqueur.

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