



Christmas Menu

(Available 1st – 31st December)

3 Courses £29.50pp

(Optional 10% Service Charge for parties of 6 or more)

Starters

Croma Baked Feta

Oven roasted Feta with cherry tomatoes, green olives, oregano and olive oil.
Finished with a drizzle of hot honey and served with toasted bread

Peking Duck Salad

Strips of warm Peking duck in a plum and hoisin sauce, with Henderson's relish and tabasco on a bed of rocket and spinach. With cucumber, spring onion, croutons, coriander and dough balls

Brie and Cranberry Bruschetta (v)

Toasted bread with creamy brie, dried cranberries and chilli oil and cranberry drizzle

Garlic Bread (v)

Topped with mozzarella or pulped tomato and fresh basil and garlic butter

Smoked Salmon

Slices of Smoked Salmon, served with capers, creme fraiche and bread

Mains

Natale Pizza

Turkey breast, roasted red onion & red pepper, cumberland sausage, cranberry, spinach, sage & onion stuffing, tomato & mozzarella finished with a cranberry sauce

Lumaca Rigata Alla Bolognese

Rich tomato and slow-cooked beef Bolognese Ragù over lumaca rigata pasta, topped with Parmesan cheese and fresh basil leaves

Merry Vegan Pizza (vg) (n-coconut oil)

Roasted aubergines, red onions & red peppers, spinach, cranberry, sage & onion stuffing, tomato and vegan cheese. Finished with a cranberry sauce

Florentina Pizza (v)

Fresh spinach, free range egg, olives, garlic, parmesan, mozzarella & tomato

Tandoori Chicken Salad (n)

Tandoori chicken breast, cashew nuts, green peppers, red onions, cos lettuce, coriander, a yoghurt & mint dressing, fresh lime and served with baked dough balls

Funghi di Bosco Pizza (v)

Paris brown mushrooms, field & oyster mushroom, mozzarella, tomato, garlic, fresh rosemary rosemary, & drizzled with truffle oil

Americana Pizza

Pepperoni sausage, mozzarella & tomato

Brie, Prosciutto & Squash Pizza

Roasted slices of squash on a creme fraiche base topped with creamy brie, prosciutto and dried cranberries

Beef Lasagne

Stacked layers of pasta filled with a rich beef & tomato ragu with bechamel sauce.
Topped with with Parmesan cheese

Haddock & Potato Salad

Smoked haddock, leeks, green chilli and new potatoes served warm on cos lettuce and spinach, cherry tomatoes, dressed with crème fraîche & mayonnaise. Garnished with chopped chives. Hot!

Desserts

Ginger & White Chocolate Cheesecake

White chocolate and stem ginger pieces in homemade cheesecake on a dark chocolate base.

Christmas Mince Tart

Served warm with a brandy & Cointreau laced filling

Chocolate Fudge Cake

(All of the above are served with cream or ice cream)

Croma Tiramisu

Savoardi biscuits soaked in espresso and Marsala wine, layered with mascarpone cream and garnished with chocolate



Christmas Drinks



Festive House Wine Promotion
4 for the price of 3 - only £75

Gingerbread Espresso Martini ~ £10

Vodka, Gingerbread syrup de gomme and fresh espresso dusted with cinnamon sugar

Tiramisu Martini ~ £10

A velvety mix of Baileys, fresh espresso, vanilla vodka & cream served with a savoiardi biscuit

Christmas Cappuccino ~ £3.50

Ginger and spiced infused cappuccino topped with sweetened cinnamon



Please let us know if you have any food allergies or require information on ingredients used in our dishes