

ASTORIA CHRISTMAS DAY MENU

WELCOME MULLED WINE GLASS ON ARRIVAL.

£ 49.95 3 COURSE MEAL (KIDS HALF PRICE)

Zuppa Natalizia Siciliana.

Sicilian Regional soup with winter mixed vegetables and legumes, marinated meatballs, served with home made bread.(vegetarian optional).

Champinones al Ajillo.

Button mushrooms with creamy garlic sauce, onions and parsley, white wine, served with toasted bread.

Crostino de Queso Picante.

Gratin Goat's cheese on a charcoal bread, chilli and orange marmalade with walnuts.

Calamari Fritto.

Deep fried Squid served with lemon aioli dip.

Traditional Christmas Turkey

Sage Butter Roasted Turkey Breast (gf) chipolata & home-made stuffing, roasted winter vegetables, sprouts, & rich pan gravy.

Rack of Lamb (10 oz)

Charcoal Rack of Lamb, silver skin onions, bacon, broad beans, baby new potatoes, mint and white wine.

Gambas Caseras

Grilled Argentinian King Prawns, dressed with spicy fresh chillies, served with grilled home-made bread, garlic butter and parsley.

Tortellini Ricotta & Spinach (Vegetarian)

Ricotta cheese filled tortellini pasta with fresh roasted peppers pesto, onions, cream and butter.

Torta de Chocolate con frutas del bosque.

Chocolate Brownie with forest fruit marmalade & vanilla ice cream.

Christmas Pandoro Pudding

Traditional Italian Christmas pudding, served with orange & Grand Marnier custard, cinnamon and cocoa powder.

Mediterranean Cheese board

Spanish and Italian selection of cheese with biscuits.

Panna Cotta

Inspired white chocolate Ferrero Rocher Raffaello Panna Cotta .

Booking Information.

Food pre orders required if possible to avoid any disappointment. £10 deposit required per person, redeemable on arrival we regret that deposits are non refundable.