

NEW YEARS EVE 2026 £95

(Available From 8pm)

Glass of Prosecco on Arrival

PRIMI

Selection Of Bruschetta's & Olives

ANTIPASTI

INVOLTINI DI MANZO

Rolled Fillet Steak Filled with Mozzarella & Sundried Tomatoes topped with a Rich Peppercorn Sauce

CAPELANTE

King Scallops served on a Peach Champagne Sauce topped with Crispy Parma Ham

SPIEDINI D'AGNELLO

Lamb Fillet Skewers Marinated in Olive Oil, Garlic & Rosemary Flambéed with Brandy resting on a Crisp Mix Salad

ASPARAGI (v)

Sautéed Asparagus Spears topped with a Poached Egg & Hollandaise Sauce

SECONDI

BISTECCA CON L'OSSO

16oz T-Bone Steak topped with a Jack Daniel & Porcini Sauce

ANATRA ARROSTO

½ Roasted Duck Served with a Flambéed Grand Marnier and Orange Segment Sauce

BRANZINO E ARAGOSTA

Pan Seared Seabass Fillets & a Roasted Garlic Lobster Tail served on a Taormina Sauce topped with Sautéed Pak Choi

CARNE DI CERVO

Venison Steak served with a Cherry & Port Sauce topped with Smoked Pancetta Lardons

RISOTTO PORCINI (v)

Arborio Rice infused with Porcini Mushrooms in a Delicate Creamy White Wine Sauce Topped with Grilled Aubergines & Courgettes

DOLCE

Selection of Desserts

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS

OPTIONAL 10% SERVICE CHARGE WILL BE ADDED

97 STAMFORD STREET
STALYBRIDGE
SK15 1 LH
0161 338 5555



CHRISTMAS LUNCH £32.95

(Available Friday/Saturday/Sunday from 12pm till 4pm)

ANTIPASTI

BIANCHETTI

Deep-Fried Crispy Whitebait served with a Garlic Aglio

SPIEDINI DI POLLO

Marinated Chicken Skewers (Garlic, Rosemary, Olive Oil)
Served on Rocket Leaves & a Sweet Chilli Sauce

ARANCINI

Arborio Rice Balls Filled with Nduja Spicy Sausage & Mozzarella
served with a Spicy Tomato Dip

ZUPPA DI GIORNO (v)

Soup of the Day served with Crusty Ciabatta

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage
wrapped with Parma Ham served with Seasonal Vegetables,
Sage & Onion Stuffing topped with a Marsala Chianti Jus

SALMONE

Grilled Salmon Fillet Resting on a Asparagus White Wine Cream Sauce
topped with Crispy Leeks

POLLO VALDOSTANA

Roasted Chicken Breast topped with Parma Ham & Melted Fontina Cheese
on a White Wine Cream Sauce

PIZZA NATALE

Pizza Margherita topped with BBQ Chicken, Chilli,
Pepperoni & Spicy Beef Drizzled with Garlic Oil

PENNE AL FORNO (V)

Penne Pasta tossed with a Medley of Vegetables in a Creamy Tomato Sauce
topped with Vegan Mozzarella & Baked in the Oven

DOLCE

Choice of:

White Chocolate Profiteroles – Tiramisu – Ice Cream or Coffee

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS

CHRISTMAS DINNER £39.95

(Available Everyday From 4pm)

ANTIPASTI

TORTE DI PESCE

Home-Made Salmon & Crab Fish Cake served with a
Home-Made Lemon & Caper Tartare Sauce

COSTOLETTA

Succulent Ribs in our Signature BBQ Sauce

COSTOLETTE DI AGNELLO

A Duo of Grilled Lamb Chops Roasted with Garlic, Rosemary & Olive Oil
served on A Quenelle of Parmesan Mash

FORMAGGIO DI CAPRA

Filo Pastry Parcel Filled with Mediterranean Vegetables,
Tomato Ragu & Vegan Mozzarella Served on a Crisp Mix Leaf Salad

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage
wrapped with Parma Ham served with Seasonal Vegetables,
Sage & Onion Stuffing Topped with a Marsala Chianti Jus

BRANZINO

Pan Seared Seabass Fillets Resting on a Baked Zucchini Dauphinoise
and a Shallot White Wine Cream Sauce

BISTECCA SPECIALE

Grilled Sirloin Steak (upgrade to Fillet £8 excess)
topped with a Garlic & Herb Crust Accompanied with a Choice of Sauces

LASAGNE ALLE VERDURE (V)

A Classic Vegetarian Lasage

DOLCE

Choice of:

White Chocolate Profiteroles – Tiramisu – Ice Cream or Coffee

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS

CHRISTMAS DAY £95 ADULTS - £45 CHILDREN (under 12)

PRIMI

Fanned Melon with a Winter Berry Compote
or Sweet Potato & Parsnip Soup Topped with Crispy Leeks

ANTIPASTI

GAMBERONI E CAPESANTE

Grilled King Prawn & King Scallop Skewers Marinated in Garlic,
Ginger & Spring Onion Served on a Herb Encrusted Ciabatta
Drizzled with a Garlic Butter Sauce

MAIALE

Slow Roasted Pork Belly with Crispy Skin served on a Apple & Cider Compote

PATE

Chicken Liver & Port Pate Infused with Cranberries accompanied
with a Fig Compote, Rocket Salad & Toasted Ciabatta

COSTATA DI MANZO

Slow Roasted Beef Ribs in a Sweet BBQ Jack Daniels Glaze

TORTE (v)

A Savory Tartlet Filled with Goats Cheese, Asparagus & Sundried Tomatoes
on a Rocket & Parmesan Salad, Drizzled with a Balsamic Glaze
topped with Roasted Cherry Tomatoes

SECONDI

TACCHINO DI NATALE

Traditional Roasted Turkey Breast with an Italian Spiced Sausage
wrapped with Parma Ham served with Seasonal Vegetables,
Sage & Onion Stuffing Topped with a Marsala Chianti Jus

FILETTO

Prime Fillet Steak Topped with a Liver Pate & a Pastry Crown
accompanied with a Porcini Mushroom Barolo Jus

AGNELLO

Rack of Lamb Marinated with Garlic, Olive Oil, Rosemary & Mint
served on Sweet Potato Wedges & a Rich Chianti Jus

CODA DI ROSPO

Monkfish Darns Resting on a Delicate Brandy White Wine Cream Sauce
infused with Scallops Topped with a Skewered King Prawn

MELANZANE RIPIENE (v)

Aubergine Hollowed & Filled with a Risotto infused with Cherry Tomatoes,
Courgettes, Peppers & Garlic Oven Baked with Vegetarian Mozzarella

DOLCE

Selection of Desserts

ALL DISHES MAY CONTAIN NUTS OR OTHER ALLERGENS