

AQUA

CHRISTMAS LUNCH MENU

2 Courses 16.95 | 3 Courses 21.00

CHOOSE FROM ONE OF OUR DRINKS OFFERS

STARTERS

Smoked salmon terrine with rocket & toasted homemade foccacia bread

Broccoli & green pea soup with a tarragon crème fraiche

Baked chorizo & borlotti bean ragu with toasted homemade foccacia bread

Heritage tomato & rocket salad with baby mozzarella bocconcini dressed with olive oil & a balsamic vinegar glaze

MAINS

Roast turkey with bacon rolled chipolata, sage & onion stuffing, potatoes & rich turkey gravy

Roast cod with mash potato & a creamy leek sauce

Roast Mediterranean vegetables & butternut squash strudle with a tomato oil

All the above are accompanied with carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding & brandy sauce

Lemon posset with a fruit compote

Chocolate tart with raspberries & cream

WINES

Below is a selection of our wines, talk to our Christmas planners and they will organise wine for your party

Grillo, Solandia Terre Siciliane, Italy
Richer in flavour, a vibrant Sicilian that loves seafood

Gavi di Gavi, Enrico Serafino, Italy
Arguably Italy's most lauded crisp, dry, white wine

Montepulciano d'Abruzzo, Parini, Italy
Medium bodied, easygoing with food or without

Pinot Noir, Bolla, Provincia di Pavia, Italy
Light bodied and well suited to richer seafood and poultry

Chianti Riserva, Trambusti, Italy
Medium bodied Sangiovese from Italy's famous wine region

Pinot Grigio Rosé delle Venezie, Parini, Italy
Drier style of wine that shows off Pinot Grigio in a different light

CHRISTMAS DINNER MENU

27.95 for 3 Courses

CHOOSE FROM ONE OF OUR DRINKS OFFERS

STARTERS

Smoked salmon terrine with rocket & toasted homemade foccacia bread

Broccoli & green pea soup with a tarragon crème fraiche

Baked chorizo & borlotti bean ragu with toasted homemade foccacia bread

Duck rilette with a black cherry chutney & toasted homemade foccacia bread

Heritage tomato & rocket salad with baby mozzarella bocconcini dressed with olive oil & a balsamic vinegar glaze

MAINS

Roast turkey with bacon rolled chipolata, sage & onion stuffing, potatoes & rich turkey gravy

Striploin of beef with Yorkshire pudding, horseradish sauce & potatoes

Salt roasted porcetta, rolled pork belly stuffed with apricots & sage

Roast cod with mash potato & a creamy leek sauce

Roast Mediterranean vegetables & butternut squash strudle with a tomato oil

All the above are accompanied with carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding & brandy sauce

Lemon posset with a fruit compote

Sticky toffee pudding with toffee sauce & vanilla ice cream

Tiramisu with a chocolate & coffee cream sauce

Chocolate tart with raspberries & cream

DRINKS PARTY PACKAGES

Buy 6 bottles of house wine get 1 free
(House wine only)

or

Buy 10 bottles of Peroni, 330ml get 2 free