

Amalfi Children's Christmas Day

THREE COURSE MENU £34.95 PER PERSON

STARTERS

GARLIC DOUGH BITES (V)

With crudites and rustica sauce

CHEESY GARLIC BREAD (VE) (GO)

With crudites and ketchup

MAINS

ROAST TURKEY

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, cranberry sauce, bread sauce

BRITISH RIB OF BEEF

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, horseradish sauce, bread sauce

CHICKEN CRUNCHIES

Served with peas, sweetcorn and fries

CRISPY FISH GOUJONS

Served with peas, sweetcorn and fries

TOMATO PASTA (VE) (GO)

MACARONI CHEESE (V)

Macaroni pasta in a cheese sauce

DESSERT

GELATO (V) (VE) (GF)

A scoop of gelato served in a cone or a bowl. Please ask for today's flavours

CHOCOLATE BROWNIE (GO)

A warm chocolate brownie with vanilla gelato



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST

This menu is available for Kids (up to 12 years). Info correct at time of publishing. For live allergen and calorie information please scan the QR code. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.