

BRUNO'S RESTAURANT
FESTIVE DINNER MENU 2018

**Chicken Liver Pate made to our traditional family recipe, served with
red onion chutney and sourdough toast**

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Crostini topped with mixed roasted peppers and Scamorza Cheese

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Ravioli of slow-cooked shoulder of Lamb in a Lamb jus

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**Panko coated king prawns accompanied with homemade sweet chilli
dip**

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Seasonal Homemade Soup of the Day

**Turkey Breast rolled and filled with our homemade stuffing wrapped
in Prosciutto di Parma with all the traditional trimmings**

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Ribeye Tagliata with tenderstem broccoli and Pecorino

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**Pork fillet with pancetta, sage, white wine , caramelised shallots and
cream**

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Grilled Lemon Sole topped with a lemon herb and parmesan crust

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**Homemade Spinach and Ricotta Ravioli with a tomato, basil and
garlic Napoli sauce**

*(All the above main courses are served with a seasonal selection of
vegetables & potatoes)*

**CHOOSE FROM OUR TEMPTING SELECTION OF HOMEMADE SWEETS
COFFEE WITH CONFECTIONS
£34.00 (including VAT)**