



CHRISTMAS LUNCH

2 course £18.95 | 3 course £21.95

Available from Tuesday 30th November 2021 to Sunday 9th January 2022, 12 noon until 3.45pm

STARTER

CELINO'S SMORGASBORD

A selection of little tasters from the deli counter served with Italian bread, dipping oil and balsamic vinegar

COZZE ROSSO (Supplement £1.50)

Fresh Scottish mussels cooked in a tomato and chilli sauce served with a slice of garlic bread

PÂTÉ DELLA CASA

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

MINISTRONE ^(v)

Celino's classic minestrone soup served with Italian bread and butter

CLASSIC BRUSCHETTA ^(v)

Toasted Italian bread, rubbed with fresh garlic, topped with vine tomatoes, fresh basil and extra virgin olive oil

MAINS

TACCHINO DI NATALE

Free range roast turkey crown served with all the trimmings and homemade port and cranberry jus

PENNE POLLO PANNA E SPINACI

Penne pasta tossed with pan-fried strips of chicken breast, in a white wine and cream sauce with spinach

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

INVOLTINI DI POLLO

Chicken breast stuffed with smoked Italian ham and mozzarella, coated in crisp Italian breadcrumbs, served with a pomodoro sauce and herb infused rice

RISOTTO ZUCCA E FORMAGGIO DI CAPRA ^(v)

Lightly spiced roast butternut squash risotto topped with caramelised goats cheese

BRANZINO ALL' ACQUA PAZZA (Supplement £2)

Pan-fried seabass fillet and king prawn cooked with vine tomatoes in a white wine, lemon juice, chilli and butter sauce served with herb infused rice

PIZZA SALSICCIA

Stone baked pizza topped with fior di latte mozzarella cheese and spicy Italian sausage

DESSERT

BUDINO DI PANE E BURRO INGLESE

Warm panettone bread and butter pudding smothered with custard

CELINO'S PANETTONE

Classic fruit panettone served with a crème anglaise dipping sauce

DOLCE DEL GIORNO

Chef's dessert of the day

All bookings in this period will be charged an optional service charge of 10% (service charges go directly to staff) £5 deposit per head will be charged for all bookings of 6 and over through this period
All bookings must be confirmed one week before your booking date



CHRISTMAS DINNER

3 courses £28.95

Available from Tuesday 30th November 2021 to Sunday 9th January 2022, 4pm to 9pm

STARTER

MINISTRONE (v)

Celino's classic minestrone soup served with Italian bread and butter

PÂTÉ DELLA CASA

Celino's chicken liver and Marsala pâté served with caramelised red onions and Italian toast

GAMBERONI SICILIANA

King prawns pan-fried with cherry tomatoes, white wine, butter, chilli and lemon juice served with Italian bread

CELINO'S SMORGASBORD

A selection of little tasters from the deli counter served with continental breads, dipping oil and balsamic

CLASSIC BRUSCHETTA (v)

Toasted Italian bread, rubbed with fresh garlic, topped with vine tomatoes, fresh basil and extra virgin olive oil

MAINS

TACCHINO DI NATALE

Free range roast turkey crown served with all the trimmings and homemade port and cranberry jus

PENNE POLLO PANNA E SPINACI

Penne pasta tossed with pan-fried strips of chicken breast, in a white wine and cream sauce with spinach

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

BISTECCA ALLA GRIGLIA (Supplement £8)

Scottish 8oz fillet served with fries, grilled mushroom and tomato and a cracked black pepper and brandy cream sauce

INVOLTINI DI POLLO

Chicken breast stuffed with smoked Italian ham and mozzarella, coated in crisp Italian breadcrumbs, served with a pomodoro sauce and herb infused rice

BRANZINO ALL' ACQUA PAZZA

Pan-fried seabass fillets and king prawn cooked with vine tomatoes in a white wine, lemon juice, chilli and butter sauce served with herb infused rice

PIZZA SALSICCIA

Stone baked pizza topped with fior di latte mozzarella cheese and spicy Italian sausage

DESSERT

BUDINO DI PANE E BURRO INGLESE

Warm panettone bread and butter pudding smothered with custard

CELINO'S PANETTONE

Classic fruit panettone served with a crème anglaise dipping sauce

DOLCE DEL GIORNO

Chef's dessert of the day

All bookings in this period will be charged an optional service charge of 10% (service charges go directly to staff)
 £10 deposit per head will be charged for all bookings of 6 and over through this period
 All bookings must be confirmed one week before your booking date