



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

MINISTRONE

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

COZZE ROSSO (Supplement £1.50)

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

BRUSCHETTA CAPRESE (v)

Toasted Italian bread, rubbed with fresh garlic, topped with mini ripe cherry vine tomatoes, fresh basil and mini mozzarella

FUNGHI FRITTI (v)

Slices of flat cap mushrooms coated in Italian polenta, served with garlic mayonnaise

CELINO'S SMORGASBORD

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

CROSTINI CON CAPRINO (v)

Toasted Italian sourdough, rubbed with fresh garlic, topped with marinated roast sweet peppers & goats cheese

MAINS

TACCHINO DI NATALE

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

CASARECCE POLLO PANNA E SPINACI

Homemade casarecce 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

BRANZINO ALL' ACQUA PAZZA (Supplement £2)

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

SALMONE MESSICANO CON GNOCCHI

Cajun spiced fillet of salmon served with homemade gnocchi with pesto, finished with sun blush tomatoes, rocket and mascarpone

RISOTTO ZUCCA E FORMAGGIO DI CAPRA (v)

Lightly spiced roast butternut squash risotto topped with caramelised goats cheese

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 until 9pm

STARTER

TARTINE DI SCAMPI E SALMONE AFFUMICATO

'Bradano Rost' hot smoked salmon and prawn tian bound with Marie Rose sauce, served with a cucumber, roast beetroot and caper dressing

CROSTINI CON CAPRINO E PEPERONI (v)

Toasted Italian bread, rubbed with fresh garlic, topped with marinated roast sweet peppers and goats cheese

CELINO'S SMORGASBORD

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

MINISTRONE (v)

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

TERRINA DI NATALE

Spiced terrine of Italian sausage, pistachio and apricot served with our confit shallot and aged apple balsamic vinegar dressing, finished with a soft herb salad garnish

CARPACCIO DI BRESAOLA CON RUCOLA E GRANA

Thinly sliced prime dry aged beef fillet from Valtellina on a bed of Italian rocket, parmesan shavings drizzled with extra virgin olive oil

MAINS

TACCHINO DI NATALE

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

BRANZINO DI NATALE

Pan-fried seabass fillets, parmesan and roast garlic creamed potatoes with smoked mussel salsa and seasonal vegetables

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

BISTECCA ALLA GRIGLIA (Supplement £6)

Scottish prime sirloin cooked medium rare with caramelised onions and salsa verde, served with sautéed roast potatoes and seasonal vegetables

RISOTTO ZUCCA E FORMAGGIO DI CAPRA

Lightly spiced roast butternut squash risotto topped with caramelised goats cheese

CASARECCE CON CAPONATA E BURRATA (v)

Homemade casarecce pasta tossed with our Sicilian classic sweet and sour vegetable caponata sauce topped with fresh burrata

PIZZA SALSICCIA

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

DESSERT

CELINO'S PANETTONE

Celino's classic fruit panettone served with warm crème anglaise dipping sauce

MOUSSE AL CIOCCOLATO E WHISKY

Chocolate mousse, chocolate sponge soaked in whiskey, hazelnuts and chocolate shavings

MOUSSE DI RICOTTA

Ricotta mousse with lemon, pear and caramelised walnuts topped with honey drizzle

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 or over through this period

All bookings must be confirmed one week before your booking date