



CHRISTMAS MENU

2 Courses £23.95pp | 3 Courses £28.95pp

Availability as follows from 12noon to 9pm* - Wednesday 27th November 2024 to Tuesday 31st December 2024

*Tuesday 24th December and Tuesday 31st December - Last sitting 4pm, tables must be vacated by 6.30pm

Closed – Christmas Day, Boxing Day, New Year's Day

STARTER

MINISTRONE (v)

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

PÂTÉ DELLA CASA

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

POLENTA FUNGHI (v)

Flat cap mushrooms coated in polenta, served with garlic mayonnaise and salad garnish

CELINO'S SMORGASBORD

A selection of little tasters from our award winning deli counter, served with Italian bread, dipping oil and aged balsamic vinegar

CAPRESE BRUSCHETTA (v)

Toasted Italian sourdough, rubbed with fresh garlic, topped with mini San Marzano tomatoes, basil, fresh mozzarella and finished with crisp rocket leaves

MAINS

TACCHINO DI NATALE

Ballotine of turkey breast filled with sage and onion pork stuffing and wrapped in streaky pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with our red wine and cranberry jus

SPAGHETTI FILETTO (Supplement £3)

Spaghetti pasta with strips of fillet steak cooked in a cherry tomato, chilli and garlic sauce

BRANZINO PROVENÇAL

Pan-fried seabass fillets, served on a bed of Provençal vegetables, potato and olive stew, finished with a citrus salsa verde

PIZZA BIANCA NATALE

Stone baked pizza (no tomato) topped with fior di latte cheese, Italian roast herb ham, breast of chicken pieces, brie and cranberry and finished with fresh rocket

FESTIVE BURGER

Homemade beef burger topped with Lockerbie cheddar cheese, sage and apricot stuffing on a bed of crisp lettuce drizzled with burger sauce on a brioche bun, served with fries

PENNE AI FUNGHI (v)

Wild mushrooms sautéed in roast garlic, Cognac mascarpone cream cheese and fresh tarragon coated in penne pasta and finished with white truffle oil and parmesan

SPAGHETTI GAMBERONI E COZZE ROSSO

*(Supplement £3)
Spaghetti pasta with pan-fried king prawns and steamed Scottish mussels cooked in a tomato and chilli sauce*

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

DESSERT

CELINO'S PANETTONE

Classic fruit panettone served with crème anglaise dipping sauce

LIMONCELLO CHEESECAKE

Celino's award winning Limoncello cheesecake

STICKY TOFFEE PUDDING

Celino's homemade sticky toffee pudding, served warm, with toffee sauce and a scoop of vanilla ice cream

Please note that an optional service charge of 10% will be added on to the bill for tables of 6 or more (*this service charge goes directly to staff*)

■ **IMPORTANT ALLERGEN INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering.**

Full allergen information is available.



CHRISTMAS DINNER

AXP