



CHRISTMAS DINNER

2 Courses £29.95pp | 3 Courses £34.95pp

Availability as follows;

Wednesday 27th November to Monday 23rd December 2024: 3pm to 8.30pm

Christmas Eve Tuesday 24th December: Available from 12pm to 4pm (All 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

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

SALMONE E BARBABIETOLA

Sliced Scottish beetroot and gin cured salmon, served with spiced caponata, dressed leafy salad and Italian bread

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

POLLO MILANESE E RUCOLA

Breast of chicken breaded and served with datterini tomatoes, rocket, parmesan shavings and aged balsamic

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

BISTECCA ALLA GRIGLIA (Supplement £6)

Dry aged 10oz scotch sirloin steak, cooked medium rare, with sautéed rosemary potatoes and seasonal vegetables and finished with salsa verde

DESSERT

CELINO'S PANETTONE

Classic fruit panettone served with crème anglaise dipping sauce

LIMONCELLO CHEESECAKE

Celino's award winning Limoncello cheesecake

CELINO'S SMORGASBORD

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

POLENTA FUNGHI (v)

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

PÂTÉ DELLA CASA

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

SPAGHETTI GAMBERONI

Pan-fried king prawns and datterini tomatoes in a lightly spiced roast garlic and white wine parsley sauce coated with spaghetti pasta

SPAGHETTI AI FUNGHI (v)

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

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

BRANZINO PROVENÇAL

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

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.



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