





CHRISTMAS DINNER

2 courses **£34.95** 3 courses **£39.95**

Available from Tues 25th November 2025 until Tues 23rd December 2025 from 3.30pm.

Available on Wed 24th December 2025 from 12pm

Early Week Offer – Monday to Wednesday (Up to and including Wed 10th December 2025) 2 courses **£30.95** 3 courses **£35.95**

Starters

MINISTRONE

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

PATÉ DELLA CASA

Celino's famous chicken liver and marsala pâté served with caramelised red onions and toasted Italian bread

CELINO'S SMORGASBORD

Celino's famous chicken liver and marsala pâté served with caramelised red onions and toasted Italian bread

TERRINA DI SALSICCIA, PISTACCHI E ALBICOCCHE

Spicy Italian sausage, dried apricot and roast pistachio terrine, served with Celino's homemade chutney and toasted Italian bread

CAPELANTE CON CREMA DI ZUCCA E FRIARIELLI

Supplement £3.50

Seared Scottish scallops served with a spiced roast butternut squash purée, sautéed friarielli, finished with crisp smoked ham

INSALATA PANZANELLA CON SALMONE AFFUMICATO CALDO

Hot smoked Scottish salmon with Sicilian orange and fennel in a datterini tomato bread salad, finished with a spiced citrus and Dijon mustard dressing

ARANCINI

Sicilian rice balls with fresh garlic, fresh basil, tomato, garden peas and mozzarella, coated in crisp panko crumb served with an arrabbiata dip

Mains

TACCHINO DI NATALE

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

RIGATONI CON 'NDUJA E FILETTO DI MANZO

Marinated Scottish fillet steak strips in spicy 'nduja, panfried with roast peppers finished with Celino's fresh sugo sauce, fresh buffalo mozzarella and roast pistachio and amaretti crumb

PASTA ARRABBIATA

Celino's spicy sugo sauce with a choice of penne, spaghetti or gluten free penne

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

RISOTTO DI ZUCCA

Roast spiced butternut squash and goats cheese risotto, finished with a roast pistachio and amaretti crumb

PIZZA NATALE

Stone baked pizza topped with 'San Marzano' tomato sauce, roast turkey, pigs in blankets and fior di latte mozzarella cheese

VEAL SALTIMBOCCA

Supplement £6

Veal escalope with Parma ham and fresh sage cooked in a lightly spiced roast garlic and white wine parsley sauce served with roast potatoes and seasonal vegetables

SPAGHETTI ALLO SCOGLIO

Supplement £6

Spaghetti with fresh clams, mussels, king prawns, scallops and calamari cooked in our lightly spiced roast garlic white wine sauce finished with grilled Scottish langoustine in garlic butter. Also available in a chilli and roast garlic tomato sauce

Sides

FOCACCIA Classic 8 | with Garlic Butter 11 | with Marinated Tomatoes & Mini Mozzarella 13

CHIPS 6 | **TRUFFLE & PARMESAN FRIES** 6.95 | **BASKET OF BREAD** 5.5 | **MIXED OLIVES** 6.5

TOMATO & RED ONION SALAD 6.5 | **GARLIC BREAD** 4.95 | **ROCKET & PARMESAN SALAD** 6.5

DIPS Christmas Gravy, Arrabbiata or Sugo 3

Dessert

CHRISTMAS PUDDING CHEESECAKE

Classic Christmas pudding flavoured cheesecake served with brandy cream sauce

AFFOGATO

Scoop of luxury vanilla ice cream served with a shot of Celino's own fresh roast espresso

Add Celino's classic fruit panettone slice £2.50

Add Frangelico, Baileys or Tia Maria £3.95

CANNOLI

Choose from classic ricotta, Nutella or pistachio

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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