



# CHRISTMAS DINNER

2 Courses £27.95pp | 3 Courses £32.95pp

Available from Tuesday 28th November 2023 to Sunday 7th January 2024, 4pm until 8.30pm

## STARTER

### MINISTRONE (v)

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

### COZZE E PANCETTA IN CREMA DI PORRI

*West coast mussels cooked in our lightly spiced roast garlic, Amalfi lemon, crisp pancetta and braised leek cream sauce, served with toasted Italian bread*

### 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*

### PETTO DI POLLO PARMIGIANO

*Breaded breast of chicken pieces, cooked with fresh marjoram, topped with rocket leaves, sun blush tomatoes, aged Parmigiano Reggiano, aged balsamic vinegar and served with tomato sugo*

### CELINO'S SMORGASBORD

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

### PÂTÉ DELLA CASA

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

## 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 ALLO SCOGLIO (Supplement £6)

*Fresh clams, mussels, king prawns, calamari and langoustine, cooked in our roast garlic and chilli white wine sauce, tossed with spaghetti pasta*

### RISOTTO PICCANTE CON SALMONE E GAMBERONI

*Spicy salami infused 'San Marzano' tomato and tiger prawn risotto, topped with flaked fillet of Salmon, citrus gremolata and soft leaves*

### LASAGNE

*Traditional or vegetarian, homemade, oven baked lasagne*

### CASARECCE AL RAGU DI AGNELLO

*Casarecce pasta with slow cooked lamb shoulder in Marsala and tomato ragu, finished with rosemary and mint gremolata*

### BISTECCA ALLA GRIGLIA (Supplement £6)

*Dry aged 8oz Scottish Sirloin steak cooked medium rare with sautéed rosemary potatoes and seasonal vegetables, finished with salsa verde*

### PIZZA BIANCA NATALE

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

## DESSERT

### PANETTONE TOSTATO CON CREMA INGLESE

*Classic fruit panettone served with our homemade vanilla custard dip*

### DOLCE DEL GIORNO

*Chef's dessert of the day*

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.**