



CHRISTMAS 2022

2 course £20.95 | 3 course £23.95

Available from Tuesday 29th November 2022 to Sunday 8th January 2023 12noon – 9pm

STARTER

MINISTRONE ^(v)

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

BRUSCHETTA CAPRESE

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 crisp Italian polenta, served with garlic mayonnaise

POLLO FRITTI

Strips of chicken breast coated in crisp golden crumb, served with a spicy garlic mayonnaise and salad garnish

CELINO'S SMORGASBORD

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

PATÉ 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 with sage and onion pork stuffing, wrapped in streaky crisp pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with our red wine and cranberry jus

PENNE FILETTO *(Supplement £2)*

Penne pasta tossed with pan-fried strips of fillet steak and cherry tomatoes in a white wine, chilli, garlic and tomato sauce

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

BRANZINO CASARECCE *(Supplement £3)*

Seabass fillet and courgette cooked in our lightly spiced roast garlic and white wine sauce, served with our homemade casarecce pasta finished with fresh basil and grated bottarga

CASARECCE ALLA PEPERONATA ^(v)

Homemade casarecce pasta with Sicilian red and yellow peppers, baby San Marzano tomatoes finished with a brandy tomato mascarpone cream sauce

PIZZA DI NATALE

Stone baked pizza topped with fior di latte mozzarella, smoked ham, brie and cranberry finished with Italian rocket (there is no tomato on this pizza)

DESSERT

CELINO'S PANETTONE

Classic fruit panettone served with a crème anglaise dipping sauce

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.**

DEPOSITS & TERMS AND CONDITIONS

A £5 non-refundable deposit per head will be charged for all bookings of 6 and over between 29th November 2022 and 8th January 2023.

Booking numbers will be confirmed 24hrs before your booking date by a member of our management team.

If you reduce the numbers before the 24hr notice period we will deduct the additional deposits from your final bill on the booking date.

If your booking numbers reduce after the 24hr notice period you will lose the £5 deposit.