

at Christmas

EYE MENU 2018

STARTERS

Butternut Squash Soup  **£4.95**

Fresh butternut Squash soup served with homemade bread.

Half Shell Scallops **£7.95**

Scallops pan fried with double cream and mozzarella then stone baked in the half shell. Served flaming with home-made crusty Italian bread.

Black Pudding **£6.95**

Slice of black pudding served on toasted bun with peppercorn sauce with bacon.

MAINS

Marinara Provençal **£15.95**

Fillet of sea bass, salmon supreme, mussels, king prawns and potato wedges pan fried with white wine, sliced peppers, sliced onions, cherry tomatoes, fish stock, parsley and Napoli sauce. Finished in our stone oven

Osso Bucco **£19.95**

Veal shank slices slow cooked with a rich tomato, carrot, garlic and oregano sauce and served with crushed potatoes.

Duck **£15.95**

Duck breast pan fried to you liking, served with sweet potato fries, roasted vegetables and a rich sauce.

Conchiglie Ripiene **£12.95**

Large pasta shells, stuffed with ricotta and spinach and baked in our stone oven


Pizza Natale **£12.95**

Our homemade pizza dough base topped with, cranberry Wensleydale and poached chicken.

DESSERTS

Hot Sticky Salted Caramel Roulade Puddings **£4.95**

Rolled date & toffee flavour sponge filled with sticky toffee salted caramel sauce.

Carrot Cake  **£4.95**

American style round carrot cake cut in half, filled & top coated with sweet frosting & decorated with a sprinkling of walnut pieces.

FOR ANY SPECIAL DIETARY REQUIREMENTS, PLEASE SPEAK WITH A MEMBER OF STAFF.

MATTONI GIFT VOUCHERS ALWAYS AVAILABLE