



L'ARTE SEAFOOD & GRILL CHRISTMAS PARTY

weekdays £50pp

weekends £55pp

STARTERS

Soup of the Day

Served with toasted sourdough bread

Crispy Calamari

Deep fried calamari with homemade tartar sauce

Spicy King Prawns

King prawns with chilli, bisque sauce and cherry tomatoes

Passion Fruit crab

Handpicked crab tartare, with diced avocado, plum tomatoes, served with homemade salsa rosa and passion fruit

Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmesan cheese

Goat cheese

Gratinated goat's cheese served with baby spinach, honey and walnuts

MAINS

Roasted Turkey

Served with pigs in blankets and all the traditional trimmings

Roasted scottish salmon fillet

served with roasted vegetables

Lamb shank.

Tender slow cooked Lamb shank served with homemade gravy, lentils and a smooth mashed potatoes

Mushrooms Risotto

Creamy wild mushrooms risotto

Linguini Seafood

A delightful mix of fresh seafood, cherry tomatoes, garlic and a hint of chili

Arrabbiata pasta

Penne pasta with tomato sauce, red chilli and garlic

L'arte pasta

Homemade fresh Mafalde pasta paired with succulent crab meat, tender king prawns, a hint of chilli and cherry tomatoes

DESSERTS

Tiramisu -

Homemade traditional moka tiramisu, elegantly paired with vanilla ice cream

Panna Cotta

Served with seasonal fruit

Leo's cheese cake

ask server for the flavour of the day

Profiteroles

Profiteroles with chocolate sauce

A 12.5% service charge will be applied.