

Mediteraneo

Christmas

2 COURSE DINNER MENU

Served from 4.15pm – 10.00pm (last orders)

Sunday to Thursday £24.95

Friday & Saturday £28.95

(Deposit of £10 p.p. required for reservations - non refundable)

CLOSED Christmas Day & January 1st 2022

LIVE MUSIC
IN THE MED
LOUNGE EVERY
EVENING

STARTERS

CHUNKY MINISTRONE (V) or SOUP OF THE DAY

Served with a slice of Italian bread

HAGGIS BON BONS

Haggis bon bons dressed in light breadcrumbs, then deep-fried, served with a creamy peppercorn sauce

CHICKEN GOUJON SKEWER

Grilled Cajun skewered chicken breast, on a bed of diced tomato & cucumber served with Greek yoghurt mint & cucumber dip

BRUSCHETTA ROMANA (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions

KING PRAWNS DIAVOLA

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli

ARANCINI with TRUFFLE & MUSHROOM (V)

Arborio rice balls infused with truffle oil, chopped chestnut mushrooms & Parmesan cheese coated in breadcrumb, deep fried, served over a creamy, cheese sauce

GNOCCHI WITH SMOKED PANCETTA & COURGETTE

Italian style potato dumplings sauteed with crispy smoked pancetta in a sauce of blended courgette, garlic, onions & basil topped with Parmesan shavings

MAINS

TURKEY ROAST

Oven roasted Turkey in a tasty gravy with chipolata sausage, pork & herb stuffing served with seasonal vegetables & potatoes

HERB CRUST SEA BASS

Fillet of sea bass coated in fragrant breadcrumbs seasoned with fresh herbs, lemon & lime zest, fresh parsley & fish jus accompanied with king prawns served with seasonal vegetables & potatoes

SPANISH RISOTTO

Paella with a twist, made with Arborio rice, mixed peppers, white wine, fish stock & saffron strands served with diced chorizo, sliced chicken, king prawns & mussels finished with a squeeze of lemon juice

PENNE ALLA NORMA (V)

Sicilian classic made with aubergine, San Marzano tomato, fresh basil, topped with grated Ricotta salata

CHICKEN ROB ROY

Pan fried chicken supreme cooked in a creamy peppercorn & brandy sauce, served with deep-fried haggis bon bons, seasonal vegetables & potatoes

PIZZA PEPPERS & GOAT CHEESE (V)

Topped with tomato, mozzarella, mixed roasted peppers & goat's cheese

BEEF FARMER STYLE

Slowly cooked tender strips of Scotch beef with carrots, onions, celery, fresh rosemary, Chianti wine served with seasonal vegetables & potatoes

PRIVATE DINING ROOM FOR UP TO 40 PEOPLE | CHRISTMAS A LA CARTE AVAILABLE

FOOD ALLERGIES & INTOLERANCES Before ordering your meal please speak to our Restaurant Manager about your dietary requirements

All parties of 6 & over have a 10% service charge