GIO

CHRISTMAS MENU

2 Course £27.95 | 3 Course £34.95

ANTIPASTI | STARTERS

Pâté di Fegatini di Pollo
Chicken liver pâté with homemade focaccia and fig chutney

Gamberoni all'Aglio
King prawns in garlic butter, served on toasted bread

Cocktail di Gamberetti · GF
Traditional prawn cocktail

Bruschetta al Pomodoro · VE
Toasted bread topped with tomatoes

SECONDI | MAINS

Branzino alla Griglia · GF
Grilled sea bass with roast potatoes and chimichurri

Bistecca di Controfiletto (£5 supplement) · GF
Sirloin steak with chunky chips, mixed salad and your choice of sauce

Festive Roast Turkey
Rolled turkey breast with stuffing, roast potatoes, seasonal roasted vegetables, pigs in blankets, Brussels sprouts and gravy

Mushroom Pithivier · V
Mushroom-filled pastry pie with roast potatoes, green beans and truffle sauce

DOLCI | DESSERTS

Tortino al Cioccolato · V
Chocolate fondant with vanilla ice cream

Chocolate Brownie · V
Served with vanilla ice cream

Torta al Formaggio · V
Cheesecake - Ask your server for the flavour

Gelato · V · GF
A Selection of Ice-cream

MULLED WINE £5.95

A discretionary 12.5% service charge will be added to your bill.
Please inform your server of any allergies or dietary requirements. Full allergen information is available on request. Due to our open kitchen, we cannot guarantee the complete absence of allergens.
V = Vegetarian VE = Vegan Option Available.