

VECCHIA BOLOGNA

Christmas Lunch Menu £19.45pp

Home-made roasted butternut squash & sweet potato soup £4 V *

Crostone di Salmone - toasted ciabatta bread with smoked salmon & cream cheese. £6

Prawn Marie Rose with little gem lettuce and home-made avocado sorbet. £6.50 *

Tagliere Misto -Mortadella, Smoked Spek, Parma Ham, Salame, olives, sun dried tomatoes artichokes, a classic appetizer with grissini £7.50 *

Traditional Christmas turkey with sage & onion stuffing and pigs in blanket sausages, cranberry jam, served with its own gravy. V+P £13

Pan cooked Lemon Sole fillet in butter, parsley and garlic. V+P £14 *

Roasted pork loin with garlic, mushroom and English mustard Diane sauce. V+P £12 *

Ravioli with Ricotta & Spinaci with a creamy honey-roast ham sauce. £11

Spaghetti dello Chef with cherry tomatoes, chilli, olive oil, garlic and rocket salad topped with parmesan cheese shavings. £10 V *

Traditional Italian Tiramisú served with pouring cream. £5.50

Vanilla gelato from "The Best Gelato Co." of Bridge of Allan. £4.50 *

Home-made sticky toffee pudding served with Home-made vanilla gelato.

This menu is not available on Sundays.

V+P Course served with roast potatoes & seasonal vegetables.

VECCHIA BOLOGNA

Christmas Dinner Menu £23.45pp

Home-made chicken liver & mushroom pâté served with toasted bread. *

Crostone marmellata di Fico – toasted ciabatta with home-made caramelised fig goat's cheese and grilled aubergine and courgette V

Scottish smoked salmon with tiger prawns, mixed crispy salad leaves & home-made chilli ginger jam. *

Minestrone alla Genovese - classic Italian vegetable soup. V *

Traditional Christmas turkey with sage & onion stuffing pigs in blanket sausages, cranberry jam, served with its own gravy. V+P

Roast Gammon joint with sweet prunes, honey and orange juice. V+P *

Gamberi alla Provenzale
Fresh king prawns in a delicate tomato, garlic & cream sauce served with rice. *

Risotto with squid, fish, mussels, langoustine & scallop. *

Pappardelle ai Funghi – pasta with wild porcini cream and parsley sauce.

Traditional Italian Tiramisú.

Vanilla gelato from "The Best Gelato Co." of Bridge of Allan. *

Hot Oreo cookie brownies served with home-made vanilla gelato.

This menu is not available on Saturdays.

V+P Course served with roast potatoes & seasonal vegetables.

Dishes marked with * can be altered to suit gluten intolerant persons. Due to logistical reasons we only stock limited gluten free produce, we ask you to refrain from ordering it unless you're gluten intolerant.

You are advised to make your server aware at time of order.

Menu may be subject to alterations and changes without prior notice if the chef requires to do so.

Christmas pudding is only available on prior arrangement with the management on parties larger than 20