



# Party Menu Christmas 2025

## **Zuppa di Porri e Patate (v) (gf\*)**

Silky leek & potato soup served with warm sourdough bread

## **Trio di Crostini (v)**

Toasted bread topped three ways - porcini mushrooms bruschetta,  
sundried tomato with mozzarella

## **Salmone Affumicato e Avocado (gf\*)**

Smoked salmon with a smooth avocado & lime mousse

## **Gnocchi alla Sorrentina (v) (gf)**

Oven-baked potato gnocchi in rich tomato sauce, topped with melting mozzarella

## **Cozze Cedro & 'Nduja (gf\*)**

Fresh mussels in a cider & spicy 'Nduja sauce, served with crusty bread



## **Wellington Vegetariano (v)**

Beetroot, spinach & butternut squash wrapped in crisp golden pastry

## **Risotto Calabrese (gf)**

Creamy risotto with chicken, spianata salami & fiery 'Nduja

## **Arrosto di Tacchino Natalizio (gf\*)**

Traditional roast turkey with all the festive trimmings

## **Tonno alla Griglia (gf)**

Grilled tuna steak with fresh parsley sauce

## **Bistecca di Manzo (gf) +£4**

Prime rib-eye steak with your choice of gorgonzola, peppercorn, or mushroom sauce

**All meat & fish dishes are served with seasonal vegetables & potatoes**



## **Tiramisù**

Espresso-soaked savoiardi with layers of sweet mascarpone cream

## **Panna Cotta (gf)**

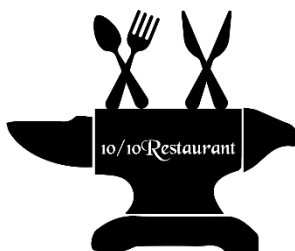
Velvety vanilla cream with raspberry sorbet & berry compote

## **Rum Baba**

Light sponge soaked in rum - an Italian classic

## **Profiteroles**

Choux pastry filled with chocolate cream & covered in white chocolate



**The Blacksmiths Arms**  
British pub with Italian flair

**2 Courses £32.00**

**3 Courses £38.50**

Christmas crackers on the table

An optional 12.5% service will be added on parties of 6 or more

Menu may be subject to minor adjustment

(v) vegetarian (gf) gluten free (gf)\*can be made gluten free

**PLEASE INFORM OF ANY ALLERGIES OR DIETARY  
REQUIREMENT BEFORE ORDERING**

**FLOUR & NUTS ARE USED IN OUR KITCHEN**