



CHRISTMAS LUNCH

2 Courses £21.95pp | 3 Courses £25.95pp

Available from Tuesday 28th November 2023 to Sunday 7th January 2024, 12 noon until 3pm

STARTER

MINISTRONE (v)

Celino's minestrone soup, served with Italian bread and butter

COZZE E PANCETTA IN CREMA DI PORRI

West coast mussels cooked in our lightly spiced roast garlic, Amalfi lemon, crisp pancetta and braised leek cream sauce, served with toasted Italian bread

CAPRESE BRUSCHETTA (v)

Toasted Italian sourdough, rubbed with fresh garlic, topped with mini San Marzano tomatoes, basil, fresh mozzarella and finished with crisp rocket leaves

FUNGHI CROCCANTI (v)

Flat cap mushrooms coated in polenta, deep fried until golden, served with garlic mayo and salad garnish

CELINO'S SMORGASBORD

A selection of little tasters from our award winning deli counter, served with Italian bread, dipping oil and aged balsamic vinegar

PÂTÉ DELLA CASA

Celino's famous chicken liver and Marsala pâté served with caramelised red onions and

MAINS

TACCHINO DI NATALE

Ballotine of turkey breast filled with sage and onion pork stuffing and wrapped in streaky pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with our red wine and cranberry jus

SPAGHETTI AI FUNGHI SELVATICI E TARTUFO (v)

Wild mushrooms sautéed in roast garlic, cognac, mascarpone cream cheese and fresh tarragon tossed with spaghetti pasta and finished with white truffle oil and parmesan

RISOTTO PICCANTE CON SALMONE E GAMBERONI

Spicy salami infused 'San Marzano' tomato and tiger prawn risotto, topped with flaked fillet of Salmon, citrus gremolata and soft leaves

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

BISTECCA ALLA GRIGLIA (Supplement £6)

Dry aged 8oz Scottish Sirloin steak cooked medium rare with sautéed rosemary potatoes and seasonal vegetables, finished with salsa verde

SPAGHETTI ALLO SCOGLIO (Supplement £6)

Fresh clams, mussels, king prawns, calamari and langoustine, cooked in our roast garlic and chilli white wine sauce, tossed with spaghetti pasta

PIZZA BIANCA NATALE

Stone baked pizza (no tomato) topped with fior di latte cheese, Italian roast herb ham, brie and cranberry, finished with fresh rocket

DESSERT

PANETTONE TOSTATO CON CREMA INGLESE

Classic fruit panettone served with our homemade vanilla custard dip

DOLCE DEL GIORNO

Chef's dessert of the day

Please note that an optional service charge of 10% will be added on to the bill for tables of 6 or more (*this service charge goes directly to staff*)

■ **IMPORTANT ALLERGEN INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering.**

Full allergen information is available.