



CHRISTMAS DINNER

2 Courses £25.95pp | 3 Courses £29.95pp

Available Monday to Sunday from 25th November to 23rd December 2025, from 4pm

Available on Wednesday 24th December from 12pm



Starters

MINESTRONE

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

ARANCINI

Sicilian rice balls with fresh garlic, fresh basil, tomato, garden peas and mozzarella, coated in crisp panko crumb, served with an arrabbiata dip

CELINO'S SMORGASBORD

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

PATÉ DELLA CASA

Celino's famous chicken liver and marsala pâté served with caramelised red onions and toasted Italian bread

BRESAOLA

Thinly sliced air-cured, lean beef on a bed of Italian rocket finished with extra virgin olive oil and Parmigiano Reggiano shavings

Mains

TACCHINO DI NATALE

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

RISOTTO SALSICCIA E FUNGHI PORCINI

Risotto rice mixed with panfried spicy Italian sausage, porcini mushrooms and white onion finished with Parmigiano Reggiano and extra virgin olive oil

PIZZA MARGHERITA

Stone baked pizza topped with 'San Marzano' tomato sauce, fior di latte mozzarella cheese finished with fresh basil

Add roast turkey & pigs in blankets £3.95

LASAGNE

Traditional or vegetarian, homemade, oven baked lasagne

SPAGHETTI CON POLLO SALTATO IN PADELLA E SPINACI

Spaghetti tossed with panfried chicken pieces in a white wine, garlic and cream sauce, finished with baby spinach leaves

SPAGHETTI ALLE COZZE

Spaghetti with fresh Scottish mussels in a spicy tomato sugo sauce

BRANZINO ALL'ACQUA PAZZA (Supplement £4.50)

Panfried fillets of seabass and king prawns cooked with cherry tomatoes in a white wine, lemon juice, chilli and butter sauce, served with herb infused rice

PASTA ARRABBIATA

Celino's spicy sugo sauce with a choice of penne, spaghetti or gluten free penne

Sides

FOCACCIA Classic 8 | with Garlic Butter 11 | with Marinated Tomatoes & Mini Mozzarella 13

CHIPS 6 | TRUFFLE & PARMESAN FRIES 6.95 | BASKET OF BREAD 5.5 | MIXED OLIVES 6.5

TOMATO & RED ONION SALAD 6.5 | GARLIC BREAD 4.95 | ROCKET & PARMESAN SALAD 6.5

DIPS Christmas Gravy, Arrabbiata or Sugo 3

Dessert

CHRISTMAS PUDDING CHEESECAKE

Classic Christmas pudding flavoured cheesecake served with brandy cream sauce

AFFOGATO

Scoop of luxury vanilla ice cream served with a shot of Celino's own fresh roast espresso

Add Celino's classic fruit panettone slice £2.50

Add Frangelico, Baileys or Tia Maria £3.95

CANNOLI

Choose from classic ricotta, Nutella or pistachio

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.

Terms & Conditions on reverse



CHRISTMAS € DINNER

AXP

TERMS & CONDITIONS – Applicable to bookings of 8 or more people between 25th November 2025 and 24th December 2025

- £10 per person deposit required
- On cancellation, up to 48 hours prior to booking, 100% deposit will be refunded
- On cancellation, within 48 hours of the booking but before 9am on the morning of your booking, 50% deposit will be refunded
- Deposit refunds can take up to 7 working days to process
- Pre-order required
- Timings:
Lunch – *We kindly request the table back within 2 hrs*
Dinner – *We kindly request the table back within 2 hrs 30 mins*
- Please note that large groups may be sat over more than one table. Where this is necessary, tables will be beside each other.
- Payment Policy - One payment per table (or max 2 if separating food & drinks). No individual payments.
- There will be a discretionary 10% service charge (bookings and walk ins) after 12pm on A la carte, Lunch and Dinner Menus. 100% of the service charge goes directly to the staff.