



CHRISTMAS LUNCH

2 course £20.95 | 3 course £23.95

Available from Tuesday 29th November 2022 to Sunday 8th January 2023, 12 noon until 3pm

STARTER

- MINESTRONE (v)
Celino's minestrone soup, served with Italian bread and butter
- BRUSCHETTA CAPRESE (v)
Toasted Italian bread, rubbed with fresh garlic, topped with mini ripe cherry vine tomatoes, fresh basil and mini mozzarella
- FUNGHI FRITTI (v)
Slices of flat cap mushrooms coated in Italian polenta, served with garlic mayonnaise
- POLLO FRITTI
Strips of chicken breast coated in crisp golden crumb, served with a spicy garlic mayonnaise and salad garnish
- CELINO'S SMORGASBORD
A selection of little tasters from the deli counter, served with Italian bread, dipping oil and balsamic vinegar
- PATÉ DELLA CASA
Celino's famous chicken liver and Marsala pâté served with caramelised red onions and Italian toast

MAINS

- TACCHINO DI NATALE
Ballotine of turkey breast with sage and onion pork stuffing, wrapped in streaky crisp pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with our red wine and cranberry jus
- PENNE FILETTO (Supplement £2)
Penne pasta tossed with pan-fried strips of fillet steak and cherry tomatoes in a white wine, chilli, garlic and tomato sauce
- LASAGNE
Traditional or vegetarian, homemade, oven baked lasagne
- BRANZINO CASARECCE (Supplement £3)
Seabass fillet and courgette cooked in our lightly spiced roast garlic and white wine sauce, served with our homemade casarecce pasta finished with fresh basil and grated bottarga
- CASARECCE ALLA PEPERONATA (v)
Homemade casarecce pasta tossed with Sicilian red and yellow peppers, baby San Marzano tomatoes finished with a brandy tomato mascarpone cream sauce
- PIZZA DI NATALE
Stone baked pizza topped with fior di latte mozzarella, smoked ham, brie and cranberry finished with Italian rocket. (there is no tomato on this pizza)

DESSERT

- CELINO'S PANETTONE
Classic fruit panettone served with a crème anglaise dipping sauce
- 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.

DEPOSITS & TERMS AND CONDITIONS

A £5 non-refundable deposit per head will be charged for all bookings of 6 and over between 29th November 2022 and 8th January 2023. Booking numbers will be confirmed 24hrs before your booking date by a member of our management team. If you reduce the numbers before the 24hr notice period we will deduct the additional deposits from your final bill on the booking date. If your booking numbers reduce after the 24hr notice period you will lose the £5 deposit.



CHRISTMAS DINNER

3 courses £29.95 Available from Tuesday 29th November 2022 to Sunday 8th January 2023, 4pm until 9pm

STARTER

- MINISTRONE**
Celino's minestrone soup, served with Italian bread and butter
- BRUSCHETTA CAPRESE** (v)
Toasted Italian bread, rubbed with fresh garlic, topped with ripe cherry vine tomatoes, fresh basil and mozzarella
- COCKTAIL DI GAMBERETTI**
Baby prawns in our Bloody Mary dressing with traditional salad and served with bread and butter
- FUNGHI FRITTI** (v)
Slices of flat cap mushrooms coated in crisp Italian polenta, served with garlic mayonnaise
- CELINOS SMORGASBORD**
A selection of little tasters from the deli counter, served with Italian bread, dipping oil and balsamic vinegar
- PATÉ DELLA CASA**
Celino's famous chicken liver and Marsala pâté served with caramelised red onions and Italian toast

MAINS

- TACCHINO DI NATALE**
Ballotine of turkey breast with sage and onion pork stuffing, wrapped in streaky crisp pancetta, served with chipolata, roast potatoes, traditional vegetables and finished with our red wine and cranberry jus
- BISTECCA ALLA GRIGLIA** (Supplement £6)
Dry aged 8oz Scottish sirloin steak, cooked medium rare, served with sautéed rosemary potatoes, seasonal vegetables and finished with salsa verde
- LASAGNE**
Traditional or vegetarian, homemade, oven baked lasagne
- BRANZINO CASARECCE** (Supplement £4)
Seabass fillets and courgette cooked in our lightly spiced roast garlic and white wine sauce, served with our homemade casarecce pasta finished with fresh basil and grated bottarga
- SALSICCIA E FAGIOLI**
Grilled Italian pork sausage served on pancetta, borlotti bean and roast butternut squash stew finished with a touch of spicy nduja and seasoned with our zesty gremolata
- CASARECCE FUNGHI E CREMA DI TARTUFO** (v)
Homemade casarecce pasta tossed with wild mushrooms sautéed in roast garlic, cognac, mascarpone and fresh tarragon, finished with white truffle oil and parmesan
- PIZZA DI NATALE**
Stone baked pizza topped with fior di latte mozzarella, smoked ham, brie and cranberry finished with Italian rocket (there is no tomato on this pizza)

DESSERT

- CELINO'S PANETTONE**
Classic fruit panettone served with a crème anglaise dipping sauce
- DOLCE DEL GIORNO**
Chef's dessert of the day

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