



Christmas @ Mediterraneo

2 COURSE EVENING MENU

Served from
4.15pm – 10.00pm (last orders)

Sunday to Thursday £24.95
Friday & Saturday £28.95

(Deposit of 10pp required for reservations)

CLOSED Christmas Day & January 1st 2023

FOOD ALLERGIES & INTOLERANCES

Before ordering your meal please speak to our Restaurant Manager about your dietary requirements

All parties of 6 & over have a 10% service charge

STARTERS

CHUNKY MINISTRONE (V) or SOUP OF THE DAY

Served with a slice of Italian bread

HAGGIS BON BONS

Haggis bon bons dressed in light breadcrumbs, then deep-fried, served with a creamy peppercorn sauce

CHICKEN GOUJON SKEWER

Grilled Cajun skewered chicken breast, on a bed of diced tomato & cucumber served with Greek yoghurt mint & cucumber dip

BRUSCHETTA ROMANA (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions

CHORIZO KING PRAWNS

Tiger king prawns & chorizo sausage sauteed in olive oil, garlic & fresh chilli

ARANCINI with TRUFFLE & MUSHROOM (V)

Arborio rice balls infused with truffle oil, chopped chestnut mushrooms & Parmesan cheese coated in breadcrumb, deep fried, served over a creamy, cheese sauce

CHICKEN LIVER PATE

Homemade pate with chicken liver, onions, garlic, white wine & fresh herbs, served with toast

MAINS

TURKEY ROAST

Oven roasted Turkey in a tasty gravy with chipolata sausage, pork & herb stuffing served with seasonal vegetables & potatoes

SPANISH RISOTTO

Paella with a twist, made with Arborio rice, mixed peppers, white wine, fish stock & saffron strands served with diced chorizo, sliced chicken, king prawns & mussels finished with a squeeze of lemon juice

BEEF FARMER STYLE

Slowly cooked tender strips of Scotch beef with carrots, onions, celery, fresh rosemary, Chianti wine served with seasonal vegetables & potatoes

SALMON THERMIDOR

Grilled fillet of fresh salmon served with a sauce of brandy, English mustard, cream topped with king prawns served with seasonal vegetables and potatoes

CHICKEN WILD MUSHROOMS

Chicken supreme cooked with forest mushrooms in a creamy source, served with fried truffle arancini and seasonal vegetables & potatoes

PIZZA OF YOUR CHOICE

Stone baked

LASAGNE AL FORNO

Home-made traditional Italian favourite

PENNE ALLA NORMA (V)

Sicilian classic made with aubergine, San Marzano tomato, fresh basil, topped with grated Ricota salata

LINGUINE WITH SAFFRON & KING PRAWN

Linguine pasta cooked with extra virgin olive oil, garlic, fresh basil, chopped parsley, a hint of fresh chilli, a splash of white wine, king prawns & shellfish reduction blended with cream & saffron