

PRIMA

FESTIVE MENU



Merry
CHRISTMAS

PRIMA

FESTIVE
Menu

STARTERS

FOCACCIA DI PARMA
CAPRESE SALAD (V)
CREAMY TRUFFLED MUSHROOMS & HOMEMADE BREAD
PRAWN COCKTAIL
CARROT AND CORIANDER SOUP WITH HOMEMADE BREAD (V)
CHICKEN LIVER PATE, ORANGE & CRANBERRY SAUCE
SPICY CALAMARI FRITTI WITH GARLIC MAYO

LUNCHTIME

MONDAY - THURSDAY

12PM - 4PM

2 COURSE £30

3 COURSES £35

EVENING

MONDAY - THURSDAY AFTER 4PM

ALL DAY FRIDAY - SUNDAY

2 COURSE £35

3 COURSES £40

MAINS

SLOWCOOKED FEATHERBLADE BEEF, BREAST OF TURKEY
OR CHICKEN

Served With

SAGE & ONION STUFFING, YORKSHIRE PUDDING, ROAST POTATOES,
VEGETABLES & PIGS IN BLANKETS

FILLET OF SALMON

ASPARAGUS, CREAMED LEEK SAUCE, AND BUTTER POTATOES

BUTTERNUTT SQUASH WELLINGTON

WITH CREAMED LEEKS & SPINACH (V)

RISOTTO AI FRUTTI DI MARE

MUSCLES, SQUID, PRAWNS, SAFFRON & CHERRY TOMATOES

MED VEG PIZZA

AUBERGINE, ONIONS, MIXED PEPPERS & FETA

(Gluten free & vegetarian option available)

CHRISTMAS FIGGARO PIZZA

ROCKET, PROSCIUTTO & FIGS ON A MARGARITA BASE

(Gluten free option available)

DESSERTS

CHRISTMAS PUDDING WITH CREAM & BRANDY SAUCE

LEMON TART & VANILLA ICECREAM

TIRAMISU

YULE CHOCOLATE LOG

SIDES £4

PIGS IN BLANKETS	STUFFING	THICK CUT CHIPS
MIXED GREENS AND VEGETABLES	GREEN SALAD WITH BASIL DRESSING	MIXED SALAD WITH HONEY MUSTARD DRESSING

Please speak to your server about allergens.
Every care has been taken to minimise cross contamination however we cannot guarantee that our food and drink are free from any allergens.
Some menu items may contain ingredients produced from genetically modified sources.