

Celebrate  
Christmas at  
**Prima**  
RISTORANTE ITALIANO  
SINCE 1985



2 Courses £21.90

3 Courses £26.90

(including festive accompaniments)

**Book now on 01765 602034**

**TERMS & CONDITIONS**

Available from Monday 29th November  
to Thursday 23rd December 2021  
Pre-ordering is required for parties of 12 or more  
The menu must be taken as a whole -  
no substitutions are available from other menus

*To Start*

**FORMAGGIO FRITTO (V)**

Breaded wedges of matured Brie deep fried, served on toasted ciabatta & cranberry sauce

**CALAMARI FRITTI**

Fresh calamari rings, coated in a dressed flour, deep fried, served with tartare sauce & a lemon wedge

**TEMPURA PRAWN TAILS**

Deep fried prawn tails in tempura batter, served with chilli sauce

**INVOLTINI VALDAOSTA**

Filo pastry rolled & filled with fresh asparagus, Parma ham & Fontina cheese, served with sweet chili dip

**PATÉ PRIMA**

Delicious homemade chicken liver paté with brandy, served with toasted Italian bread & chutney

*To Follow*

**LOBSTER RAVIOLI**

Lobster tail filled ravioli in a cray fish bisque with tiger prawns, tarragon & Norwegian prawns

**PORCHETTA AL FORNO**

Rolled roast pork belly stuffed with herbs, apple & demi-glacé sauce, served with roast potatoes

**TACCHINO RIPIENO**

Turkey breast stuffed with Italian sausage meat, spinach & cranberry, with demi-glacé, red wine & cranberry sauce, served with roast potatoes

**BRANZINO CON GAMBERI**

Grilled seabass & tiger prawns on a bed of sautéed spinach with garlic, drizzled with lemon

**PIZZA or CALZONE**

Any pizza or calzone available from the main menu

*To Finish*

**TIRAMISU**

Amaretto & coffee soaked sponge with light mascarpone & cream filling

**CHRISTMAS PUDDING**

A traditional Christmas pudding served with brandy sauce

**GOOSEBERRY & APPLE TREACLE CRUMBLE TART**

A truly distinctive & warming fruit centre surrounded by crumble, served with cream or custard

**CHOCOLATE FUDGE CAKE**

A very chocolatey, moist fudge cake served with raspberry sorbet

**AFFOGATO CON AMARETTO**

Two scoops of vanilla ice cream, espresso coffee with a splash of Amaretto di Saronno liquor