

Christmas Dinner

The nights are drawing in, the Christmas lights will soon be up and before you know it, the Christmas festivities will be in full swing. Join us for our festive Italian Christmas Dinner menu.

Why not enjoy one of our colourful Signature Cocktails with friends or indulge your sweet tooth with one of our many tasty and delicious Desserts.

All served up by our friendly staff with a side order of fun.

Available from 3:30pm Onwards

Served Sunday to Thursday

2 COURSES - £23.95 per person

3 COURSES - £26.95 per person

Served Friday & Saturday, also Christmas Eve & Hogmanay

WE ONLY SERVE 3 COURSES - £29.95 per person

CHRISTMAS DINNER MENU

Served from Thursday 21st November 2019 until Sunday 5th January 2020

Enjoy a lovely aperitif and sharing dish to kick off your meal

GLASS PROSECCO (£4 Supplement)
Crisp Italian bubbly.

FOCACCIA COSA NOSTRA (£4 Supplement)
Pizza base drizzled with olive oil, garlic and pesto, served with a fresh Napoli dip.

ZUPPA DI NATALE

Chef's Italian rustic homemade minestrone (v) or ham and lentil served with bread and butter.

BRUSCHETTA CON PEPPERONATA E OLIVE (V)

Marinated red and yellow roasted peppers topped with pitted black olives and creamy mascarpone cheese dressed on top of Italian toasted garlicky bread.

HOT CHILLI GAMBERETTI

Black tiger king prawns sautéed with spring onions, red chilli with extra virgin olive oil and white wine served on Italian garlic toast.

BRUSCHETTA CON GAMBERETTI

Chopped tomatoes marinated in garlic and extra virgin olive oil, served on a crispy crostini and topped with sweet balsamic glaze and dressed with king prawns in marie rose.

TACCHINO NATALIZIO

Traditional Christmas turkey with stuffing, chipolatas and seasonal trimmings finished with a rich gravy.

FILLETO HIGHLANDER (£6.95 Supplement)

9oz Fillet of Scotch beef butterflied and cooked to your liking, topped with MacLeods of Stomaway black pudding and A.G. Homig Scottish haggis dressed with a wholegrain whisky and mustard sauce, served with chips.

PIZZA PICCANTE

Thin base Neapolitan pizza topped with Fiori di Latte mozzarella cheese, San Marzano tomato sauce, sautéed spicy Scotch beef, sliced pepperoni sausage and spicy Italian crumbled sausage.

CHICKEN STROGANOFF

Chunks of chicken in a brandy and mushroom cream sauce served with chips and Italian rice.

PENNE PICCOLINO (V)

Mushrooms sautéed in extra virgin olive oil with broccoli, red onion, mixed peppers and cherry tomatoes finished with a touch of chilli, homemade pesto and cream tossed with De Cecco pasta, decorated with Parmesan shavings.

TIRAMISU (Homemade)

The classic Italian sponge soaked in coffee liqueur zabaglione semi cold topped with cocoa powder.

MERRY CHRISTMAS SUNDAE

Rich vanilla ice cream served with cranberry sauce, slices of fresh orange and chunks of Christmas pudding smothered in raspberry sauce and topped with whipped cream, finished with Cadburys chocolate shavings.

ITALIAN BREAD & BUTTER PUDDING

La Vita's very own handmade fruit Italian panettone filled with chocolate and oven baked with custard. Served with rich vanilla ice cream and finished with oodles of caramel sauce.

We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens.