

LA CASA VECCHIA RESTAURANT

AVAILABLE THROUGHOUT DECEMBER LUNCH 12:00PM - 4:00PM DINNER 6:00PM - 11:00 PM

£30 PER PERSON 2 COURSE SET MENU

£35 PER PERSON 3 COURSE SET MENU

Complimentary glass of prosecco, house wine, bottle of beer or soft drink for all guests dining during lunch service

THE GREY LADY BAR

AVAILABLE 27TH NOVEMBER - 23RD DECEMBER
THURSDAY (DJ)
7:00PM - 00:30AM
FRIDAY/SATURDAY (LIVE MUSIC)
7:00PM - 01:00AM

£35 PER PERSON 2 COURSE SET MENU WITH DJ (THURSDAY)

£40 PER PERSON
2 COURSE SET MENU
WITH LIVE MUSIC
(FRIDAY
&
SATURDAY)

£40 PER PERSON 3 COURSE SET MENU WITH DJ (THURSDAY)

£45 PER PERSON
3 COURSE SET MENU
WITH LIVE MUSIC
(FRIDAY
&
SATURDAY)

VISIT 70-72THEPANTILES.CO.UK FOR MORE DETAILS

OR EMAIL HELLO@70-72THEPANTILES.CO.UK

CHRISTMAS SET MENU

starter

- ROAST PEPPER & BUTTERNUT SQUASH SOUP -

Served with toasted bread Gluten free option available (V, VG)

- SPICY CRAB & SALMON FISHCAKE -

Served with a mixed salad

- ANTIPASTO MISTO -

Italian cold meats served with toasted bread Gluten free option available

- OVEN ROASTED VEGETABLES WITH HALLOUMI -

Served with a grilled pitta bread (V) Gluten free/Vegan option available

- PRAWNS & FETA -

Served in a garlic & tomato sauce on a bed of rocket (GF)

main

- TRADITIONAL ROAST TURKEY -

Served with pigs in blankets, roasted potatoes, fresh seasonable vegetables & gravy

- LAMB SHANK IN A RED WINE & ROSEMARY JUS -

Served with potatoes & fresh seasonable vegetables

- PAN SEARED SEA BASS -

Served with oven roasted vegetables & a balsamic dressing (GF)

- RIB EYE STEAK WITH A PEPPERCORN SAUCE -

Served with spinach & potatoes £5 surcharge (GF)

- CRANBERRY & PISTACHIO NUT ROAST -

Served with fresh seasonable vegetables (V, VG, GF)

- SPINACH, TOMATO & FETA STUFFED CHICKEN BREAST -

Served with potatoes & fresh seasonable vegetables (GF)

dessert

- TRADITIONAL CHRISTMAS PUDDING -

In a brandy & custard sauce (V)
Gluten free/Vegan option available

- RASPBERRY PANA COTTA -

- APPLE TART -

Served with warm custard (V)

- CHOCOLATE & COCONUT TART -

Served with vanilla ice cream (VG, GF)