THE STATION HOUSE
BISTRO

Festive Menu

Starters

Crostatina Al Caprino (V) - 11.95

A rich & luxurious Goats Cheese & Caramelised Onion Tartlet, dressed with Walnuts, Honey & Balsamic Glaze. Served on a bed of Rocket

Parfait D'anatra e Cognac - 11.45

Velvety smooth Duck & Pork Parfait, laced with Cognac. Served with toasted Sourdough Bread, Caramelised Onions & garnished with Orange, Balsamic Glaze & Mixed Salad

Smoked Salmon with Dill Cream Cheese & Capers - 13.45

Smoked Salmon, dressed with Lemon-infused Extra Virgin Olive Oil, Dill Cream Cheese & Capers. Served on a bed of Rocket with Sourdough Bread
Non-Gluten option available

Main Course

Tacchino Arrosto Ripieno Natalizio (NG) - 24.95

Succulent Roast Turkey Breast filled with Speck Smoked Ham, Provolone Cheese & Italian Fresh Herbs. Served with a Mixed Roast Vegetable Gravy & a choice of either Rosemary Roast Potatoes, Broccoletti *(With Chilli & Garlic)* or Mixed Salad with Italian Dressing

Stinco Di Maiale Con Faggioli (NG) - 19.95

Tender, steamed Ham Hock, cooked & served on the bone to infuse maximum flavour. Served on a nest of Mixed Italian Beans in a rich Tomato sauce

Goats Cheese & Beetroot Tortelloni (V) - 15.75

Tortelloni Pasta with an indulgent Goats Cheese & Beetroot filling, served in a Lemon cream sauce, garnished with Walnuts, Fresh Parsley & Gran Moravia shavings

Tortelloni con Zucca e Salvia (VE) - 14.25

Vegan Tortelloni Pasta with a creamy Roasted Pumpkin & Sage filling, served in a rich Tomato sauce with Baby Plum Tomatoes

Pizza Natalizia - £16.45

White base, Mozzarella, Guanciale, Brie, Cranberry & Chestnuts

Dishes may contain traces of Peanuts, Nuts, Sesame Seeds, Eggs, Mustard, Milk, Celery, Soya, Gluten & other allergens. Please speak to your server regarding any allergies or dietary requirements - Non-Gluten options available

- Contains Nuts
(V) - Vegetarian
(VE) - Vegan
(NG) - Non-Gluten recipe