

Ray's Christmas Menu

ITALIAN KITCHEN

WHY NOT ORDER A CICHETTI PLATE FOR THE TABLE - £12.50 per head

To include: arancini, hummus, crudities,
olives, salami, grissini, Italian bread

To Start

ARANCINI ARRABBIATA GF

Nduja mayonnaise

ITALIAN COUNTRY PATÉ GFA

Pistachios, apricots, ciabatta

GORGONZOLA FLATBREAD

Poached pear, rocket

VEGETABLE BRODO GFA V

Spinach & ricotta tortellini

Main Course

TURKEY & PORK POLPETTE GFA

Spaghetti, Marinara sauce, Parmesan

PRAWN & SMOKED SALMON ALFREDO GFA

Tagliatelle, cream, wine, Parmesan

POLLO RIPIENO GF

Chicken breast, wild mushroom & leek stuffing, crushed potatoes, greens, red wine jus

AUBERGINE MELANZANE GFA V

Basil, ricotta, pomodoro, salad, Italian bread

To Finish

MINCEMEAT & ALMOND FRANGIPANE TART V

Amaretto Cream

RICH CHOCOLATE BUDINO GF V

Shortbread (not GF)

SPICED APPLE BRULÉE GF V

TALLEGIO CHEESE GFA V

Grapes, celery, chutney, Saliti crackers

1 course £24 2 courses £29.50 3 courses £36

CHRISTMAS GOODIES

We will be selling our wonderful selection of Panettones, Chocolates, Limoncello, Hampers are available to fill and so many more gift ideas – available from mid November. Don't forget for those people who have everything we do have our gift vouchers available for that extra special gift.

A pre-order is required for parties of 6 or more

We are happy to provide information on food allergies and intolerances on request, as food allergens are present in the kitchen there is a risk of traces in our dishes. Most Italian cheeses are not vegetarian, please let us know and we can change to vegetarian options where available. Some dishes need to be adjusted for dietary requirements. A 12.5% service charge will be added on parties of 6 or more.

V Vegetarian GF Gluten Free GFA Gluten Free Available

Rays Christmas Pre-Order

**Pre-order and pay in full by the 11th November 2026
and receive a 125ml glass of prosecco on arrival.**

Name: Booking Date: Time:

Contact Tel: Email:

Parties of 4 or more please e-mail your order through with Names, what the person is eating and any dietaries to: info@raysitaliankitchen.co.uk .		Please enter Guest Name and Dietary Requirements			
		1	2	3	4
TO START	Qty				
ARANCINI ARRABBIATA GF					
ITALIAN COUNTRY PATÉ GF					
GORGONZOLA FLATBREAD					
VEGETABLE BRODO GFA V					
MAIN COURSE					
TURKEY & PORK POLPETTE GFA					
PRAWN & SMOKED SALMON GFA					
POLLO RIPIENO GF					
AUBERGINE MELANZANE GFA V					
TO FINISH					
FRANGIPANE TART V					
RICH CHOCOLATE BUDINO GF V (GF without shortbread)					
SPICED APPLE BRULÉE GF V					
TALLEGIO CHEESE GFA V					

STAFF USE ONLY

Deposit received:

Total payment:

Pre order taken by:

Date:

Diary Entry: ☐