

# CHRISTMAS PARTY MENU

£39.95 PER PERSON 3 COURSE

£34.95 PER PERSON 2 COURSE



## antipasti

### PUMPKIN & AMARETTO VELOUTÉ (V)

Classic Italian homemade pumpkin soup spiked with amaretto served with toasted ciabatta

### GNOCCHI AI FUNGHI PORCINI E TARTUFO

Potato dumplings cooked in creamy porcini and truffle sauce.

### PARMA HAM & BURRATA

Parma ham with Italian Burrata (creamy Italian mozzarella) served a bed of rocket and carasau bread.

### CAPRINO CON LE MELE

Caprino (goats' cheese) baked in the oven, topped with caramelised apple and served with carasau bread (crispy Sardinia bread)

### CROSTINI SAN GIUSEPPE

Toasted Italian bread with garlic, avocado mousse and topped with smoked salmon.

## secondi

### POLLO VALDOSTANO

Chicken coated in breadcrumbs topped with smoke ham and Taleggio cheese served in a bed of tomato and Barolo sauce.

### SPIEDINO NATALIZIO

Skewer of fish, (prawns, monkfish, and scallops) served in a bed of cherry tomato and rocket with a drizzle of salmariglio sauce. (+£2.50 extra)

### MELANZANE RIVISTE

Charcoal aubergine, then oven baked with mozzarella cheese and tomato sauce, basil coulis and topped with pecorino cheese.

### AGNELLO DORA

Lamb Steak cooked with thyme and rosemary served in a bed of truffle mashed potato

*Mains served with seasonal vegetables and rosemary roast potatoes*

## desserts

### TIRAMISU

A classic Italian dessert layered with sweet cream cheese, delicate cake, coffee & Italian liqueur

### CANNOLO SICILIANO

A Sicilian style desert of crisp pastry filled with a sweet creamy ricotta & pistachio

### SICILIAN LEMON CHEESECAKE

Biscuit base with mascarpone and Italian lemons

### ITALIAN BREAD & BUTTER PUDDING

Buttered brioche in Chantilly cream with chocolate and sultanas

