



Christmas Day Menu

Glass of Prosecco

STARTERS

Black Pudding & Scallops

Grilled scallops and black pudding served with crispy pancetta and basil dressing

Smoke Salmon & Gamberetti

Smoke salmon with prawns in a mary rose sauce

Zuppa del Giorno

Beans Soup

Antipasto Misto

Selection of Italian cured meat and mozzarella on a bed of mixed leaves

Caprino

Grilled goat's cheese salad with caramelised onions finished with a balsamic dressing

Goujons of Sole

Goujons of sole served with tartare sauce

Pork Ribs

Slowly cooked pork ribs in a barbeque sauce

MAIN COURSE

Turkey

Breast of turkey served with all the trimming in a gravy sauce

Filetto al Pepe

Pan fried fillet steak with green peppercorn and brandy sauce

Crespella al Tartufo

Crespella stuffed with wild mushrooms and drizzled with truffle oil

Branzino

Grilled sea bass served with a salad garnish

Filetto d'Agnello

Shoulder fillet of lamb served on a bed of spinach

Linguini Lobster

Linguini pasta with fresh lobster in a creamy tomato sauce

Salmone

Oven baked salmon with prawns and thermidor sauce

ALL OUR MAIN COURSES INCLUDE POTATOES AND VEGETABLES

DESSERT

Tiramisu

Sponge finger, mascarpone, marsala & coffee liqueur

Panna Cotta

Vanilla infused Italian custard made with cream, served with mix forest fruit sauce

Christmas Pudding

Christmas pudding in a brandy sauce

Cheese Board

Selection of Italian cheeses with biscuits

£58.95 per head



Little Italy Bistrot