



CHRISTMAS MENU

APPETIZERS

ZUPPA DI FUNGHI DI BOSCO E CASTAGNE

Wild mushroom, potatoes and chestnuts soup with toasted garlic bread

CAPELANTE ALLO ZAFFERANO

Pan seared hand-picked scallops with garden pea pure and saffron sauce

GAMBERI AGLIO E PEPERONCINO

Pan fried tiger prawns with wild rocket, garlic, chilli and butter sauce

PATE DI FEGATINI DI POLLO

Chicken liver patè with toasted bread, cranberry sauce and salad garnish

MAIN DISHES

RISOTTO AL TALEGGIO E CHANTERELLE

Risotto with wild chanterelle mushrooms, melted taleggio cheese and a drizzle of white truffle oil

TACCHINO DI NATALE

Traditional oven roasted breast of turkey with sautéed potatoes, vegetables, pigs in blanket, cranberry sauce and gravy

COSCIOTTO DI AGNELLO

Herb marinated roasted leg of lamb with sautéed potatoes, vegetables and red wine sauce

TAGLIATA DI MANZO

Grilled 9oz Surrey farms sirloin steak with rocket, parmesan shavings and balsamic glaze

Sogliola alla Mugnaia

Oven baked dover sole with lemon butter sauce, green vegetables and sautéed potatoes

DESSERTS

Banoffee pie, tiramisu, chocolate fudge, christmas pudding

£105.00 (kids ½ price)

A CASA RESTAURANT