



A Casa Ristorante - Christmas Day Menu

STARTERS

PATE DI FEGATINI DI POLLO

Chicken liver pate with cranberry sauce, salad garnish and toasted bread.

TORTELLINI DI CINGHIALE

Fresh pasta filled with wild boar and ricotta cheese.

BURRATA CON VEGETALI AL FORNO

'Buttered' fresh Italian mozzarella cheese with roasted winter vegetables and basil pesto.

ZUPPA DI ZUCCA

Butternut squash soup with toasted homemade bread.

MAINS

TACCHINO DI NATALE

Traditional oven roasted turkey with chestnut filling, served with new potatoes, pigs in blankets, vegetables and cranberry sauce.

COSCIOTTO DI AGNELLO AL FORNO

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

BISTECCA ALLA GRIGLIA

21 days aged 9oz grilled sirloin steak with sautéed new potatoes, French beans and green peppercorn sauce.

RISOTTO DI FUNGHI DI BOSCO E TARTUFO

Risotto with wild mushrooms, Taleggio cheese, and truffle oil topped with wild rocket.

BRANZINO ALL ERBE PROVENZALI

Pan fried fillets of sea bass, marinated in aromatic herbs with sautéed potatoes, spinach and cherry tomatoes in lemon butter sauce.

DESSERTS

Chocolate Profiteroles

Tiramisu

Banoffee Pie

Xmas Pudding



3 courses £59,95

Children half price