

AMALFI BLU

ITALIAN RESTAURANT

Festive Dinner

3 courses £45.00

Available From 23rd of November to 30th of December 2026

Starters

CAPONATA DI GAMBERI

Tuscan-style salad with king prawns, rocket, tomatoes, red onion and cucumber, finished with extra virgin olive oil.

CAPRINO AL FORNO (V)

Baked goat's cheese with marinated beetroot and mixed leaves, finished with a fresh basil dressing.

CARPACCIO DI BRESAOLA

Thinly sliced Italian cured beef with rocket, Parmesan shavings and cherry tomatoes, finished with a balsamic dressing.

BRUSCHETTA CLASSICA (V)

Classic Italian bruschetta topped with marinated tomatoes, garlic and extra virgin olive oil.

GAMBERONI AMALFI

Sautéed king prawns with garlic and chilli in a rich tomato sauce with a touch of cream.

ZUPPA DI PESCE

Homemade fish soup with sea bass, salmon and king prawns

Main Courses

TACCHINO NATALIZIO

Traditional roast turkey with all the festive trimmings, roast potatoes and seasonal roasted vegetables, served with cranberry gravy.

LAMB SHANK

Slow-braised lamb shank with rosemary, gently cooked until tender and served with mashed potatoes & vegetables.

10oz RIB-EYE

Rib-eye steak & tiger prawns with garlic butter, grilled tomato and parsley, served with French fries.

LOBSTER RAVIOLI

Pasta parcels filled with lobster & ricotta, topped with king prawns and garlic in a tomato sauce.

LINGUINE POSITANO

Linguine with king prawns in a creamy pesto and white wine sauce, finished with a touch of chilli.

RIGATONI ALLA NORMA (V)

Rigatoni with aubergines and garlic in a rich tomato sauce, finished with Parmesan shavings.

POLLO NATALIZIO

Chicken fillet with creamy mushrooms, mustard seeds and roasted parsnips, finished with a rosemary jus, served with roasted vegetables.

BRANZINO ALLA MEDITERRANEA

Sea bass fillets with courgettes, olives and sun-dried tomatoes, finished with a delicate white wine sauce, served with roasted vegetables.

Desserts

+ BUON NATALE +

TIRAMISÙ

Classic Italian tiramisù with layers of coffee-soaked sponge and mascarpone cream.

TARTUFO LIMONCELLO

Refreshing Italian lemon and limoncello tartufo.

PROFITEROLS BICOLORE

Choux pastry filled with vanilla and chocolate cream, covered in white & dark chocolate sauce.

SOUFFLE NERO E BIANCO

A rich dark chocolate soufflé with a heart of warm, melting white chocolate, served with cherry ripple gelato.

FOOD ALLERGIES & INTOLERANCES Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products. An optional 7.5% service charge will be added to your bill. This is split equally between all team members.