



Amalfi

KITCHEN

Christmas Set Menu

2 courses for £40 / 3 courses for £45 / 4 courses for £50

SERVED THROUGHOUT DECEMBER

OPTIONAL ANTIPASTO

Local Oysters
2 of our fabulous local oysters with our signature mignonette dressing, optional tabasco & lemon

TO START

Calvados Baked Camembert (v)
Whole individual Camembert baked with caramelised onions, pecans, rosemary & calvados served with warm ciabatta

Local Scallops
Hand caught local scallops in our beautiful garlic & seaweed butter, with fresh basil oil & prosciutto crisp

Smoked Duck Breast Carpaccio
With pomegranate balsamic vinaigrette, red onion, goats cheese & fresh rocket

Figs In Blankets
Goats cheese stuffed honey & thyme roast figs, wrapped in prosciutto & baked in the pizza oven, served with rocket, balsamic, pistachio & basil oil
(v) **Vegetarian option available on request**

PASTA

Crab Trofie Ciao e Pepe
Handmade trofie pasta with local crab meat, in a velvety pecorino mascarpone & black pepper sauce, with fresh parsley, seaweed, samphire & shaved parmesan

Pumpkin Tortellini
Handmade pumpkin tortellini, in brown butter with rosemary, pecorino & sage finished with an optional prosciutto crisp
(v) **Vegetarian option available on request**

Hazelnut Beef Shin Pappardelle
Slow cooked red wine, beef shin & hazelnut ragu with pappardelle, parmesan & garlic butter

Wild Mushroom & Chestnut Tagliatelle (v)
Wild mushrooms in a creamy mascarpone & truffle sauce, with chestnut tagliatelle, truffle & parmesan

Lobster Ravioli
Handmade ravioli, generously filled with local lobster in an indulgent lobster bisque
(£5 Supplement)

PIZZA

Pheasant & Prosciutto Pizza
Pheasant sausage wrapped in prosciutto with honey & thyme roast apricots, red onion, roast almonds & finished with rocket

Amalfi Christmas Pizza
Roast tomatoes & mozzarella, with turkey salami, sausages wrapped in prosciutto, sage & onion stuffing, cranberry sauce & rocket

Forest Pizza
Local venison salami, with wild mushrooms, black olives, roast tomatoes, mozzarella & rosemary

Pear & Gorgonzola Pizza (v)
Thinly sliced honey roast pear, with Gorgonzola & mozzarella, spiced pear & Apple chutney, finished with walnuts & rocket

SOMETHING SWEET

Sticky Toffee Pudding
With Ice cream

Tiramisu
Very boozy, with lots of amaretto & Kahlua & chocolate

Raspberry & Pistachio Panna Cotta
With white chocolate & chambord

Affogato
Ice cream & espresso **Add liqueur £2**

Cheese Selection (**£5 Supplement**)
Served with complimentary port

Christmas Pudding ice cream
With blood orange puree, brandy & almonds

Diners with food allergies are advised to speak to us before ordering. Please note, our kitchen is not a gluten free environment due to the large amount of flour we process for our dough. 10% service will be added to your bill.