

# ODORE

ITALIAN RESTAURANT

## Christmas Day Menu

3 COURSES WITH WELCOME GLASS OF CHAMPAGNE & COFFEE  
119£ PER PERSON

### Arrival

Festive Welcome - Glass of Champagne

### Starters

#### Zuppa de la casa

velvety roasted butternut squash soup finished with aromatic spices.

#### Bruschetta caprese

toasted homemade bread with layers of buffalo mozzarella  
ripened tomatoes and fresh basil finished with aged balsamic reduction.

#### Gamberoni cocktail

king prawns layered with baby gem lettuce, avocado, lemon zesty,  
dill and home made cocktail sauce.

#### Polpette

handcrafted beef meatballs braised  
in Napolitana tomato sauce finished with parmesan.

#### Caprino

warm goat cheese wrapped in crispy filo pastry,  
served with caramelised onions.

### Mains

#### 8oz Fillet

served with peppercorn sauce, salad and fries

#### Branzino Caviar

delicate sea bass fillet paired with seared scallops, finished with a touch of  
caviar and a light champagne butter sauce .

#### Pappardelle Gamberi e Vongole

egg pappardelle pasta tossed with king prawns and clams in a white  
wine, garlic, chilli and cherry tomato sauce.

#### Risotto Gorgonzola

silky risotto infused with Gorgonzola Dolce, balanced with white wine and finished  
with toasted walnuts. (vegan option available)

#### Tacchino

tender turkey filled with a savory blend of Italian sausage, chestnuts and  
herbs, accompanied by a red wine reduction.

### Dessert

Panettone | Tiramisu | Christmas pudding | Limoncello bomb

### Beverages

Espresso | Cappuccino | Americano | Latte