

VILLA VERDE CHRISTMAS MENU

2 course £35.95 per person

3 course £42.95 per person

Pre-order needed 2 Days in advance

Available from 28th November till 24th December

Book now until the 31st of

October. Tables of 6 or more and you will receive a bottle of prosecco on the house

For more Vegetarian, vegan options or any other dietary requirements please speak to a member of our team. Our chefs will do all they can to accommodate your dietary requirements

STARTER

Zuppa di Pastinaca e carote (v) - Roasted parsnip and carrot soup

Cocktail di gamberetti (GF)- baby prawns, iceberg salad, lemon, mayo and sweet paprika

Funghi Fritti (v)- Breaded portobello mushrooms served with parmesan, mixed salad and tartar sauce

Bianchetti – Lightly fried whitebait served with tartar sauce

MAIN

Slow roast chestnut stuffed Turkey (v) -Stuffed turkey wrapped in pancetta and served with slow roasted winter vegetables, bread sauce and port gravy

Saltimbocca di Maiale(GF) – Stuffed pork wrapped in parma ham, sage served with tender steam broccoli and smooth mash potato

Beetroot risotto (v)(GF) – Arborio rice cooked with beetroot and garlic served with rocket and shredded goats cheese

Salmon Villa Verde(GF) – oven roasted filet of salmon, green beans, dauphinoise potato, in a creamy saffron sauce

DESSERT

Sticky toffee pudding (v) – Served with vanilla ice cream

Christmas Pudding (n) – with brandy sauce and vanilla ice-cream

Apple & raspberry crumble (v) – served with vanilla ice cream

Crème brûlée (v)(GF) – Crunchy-and-custardy delight

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are suitable for vegetarians. Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.

All prices are inclusive of VAT.

There is a discretionary 10 % service charge for parties of 6 or more people

**PLEASE INFORM A MEMBER OF
OUR TEAM OF ANY ALLERGIES
WHEN ORDERING**