



Christmas Day 26



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• NATALE ALL'ALLEGRIA •

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5-COURSE CHRISTMAS DAY MENU

Adults: £90 per person
Children Under 12: £45 per child

*Pr-order and £10 non refundable deposit is required per person per reservation
12 noon until 14.45pm last order.*

1st COURSE CANAPÈ FESTIVI

Served to Everyone

Tortellini Croccanti al Formaggio

Crunchy & crispy tortellini bites, served with a rich and creamy cheese sauce.

Maialini in Coperta al Miele

Traditional pigs in blankets, glazed with honey and baked until golden.

2nd COURSE ANTIPASTI

Choose One

Minestrone Tradizionale Italiano

Classic Italian vegetable minestrone, topped with a cheesy Christmas crouton.

Pâté d'Anatra al Cointreau

Smooth duck liver pâté infused with Cointreau, served with fresh orange marmalade and toasted homemade bread.

Cocktail di Mare Allegria

King prawns, baby prawns & crayfish tails served on a bed of crisp iceberg lettuce, finished with our classic Marie Rose sauce.

Arancini ai Funghi e Tartufo

Golden, crispy risotto balls filled with wild mushrooms and delicately infused with truffle.

3rd COURSE PIATTI PRINCIPALI

Choose One

Tacchino Tradizionale di Natale

Locally sourced turkey cooked to perfection, served with crispy thyme & garlic roast potatoes, pigs in blankets, cranberry stuffing, honeyroasted carrots & parsnips, Brussels sprouts and a rich turkey gravy.

Fettuccine al Ragù d'Agnello

Four hour slow-braised lamb with tenderstem broccoli in a rich tomato ragù, served with fettuccine pasta.

Beef Wellington (Medium served)

Fillet steak wrapped in Parma ham, topped with chicken liver & brandy pâté and tucked into crisp filo pastry. Served with seasonal vegetables and a rich red wine gravy.

Merluzzo al Forno

Baked cod fillet topped with a crispy panko, chorizo & Parmesan crust, served on a creamy prawn & pea risotto and finished with a Parmesan crisp.

4th COURSE - DOLCI

Choose One

Budino di Panettone e Pistacchio

Warm panettone & pistachio bread and butter pudding, served with creamy custard.

Brownie al Cioccolato Bianco e Fondente

Rich white & dark chocolate brownie, served warm with Italian gelato.

Christmas Figgy Pudding al Brandy

Traditional festive figgy pudding served warm with a rich brandy sauce.

Gelato Italiano

A selection of Italian gelato served with your choice of sauce.

5th COURSE - PER FINIRE

For Every Adult Guest

A complimentary glass of traditional Italian Limoncello for every adult guest the perfect Italian finish to your Christmas Day celebration.