

Amarone Restaurant

CHRISTMAS DAY MENU 5 COURSES £105.00

A glass of Champagne Is served on arrival

Appetiser

Parsnip Soup -Roasted Parasnip soup delicately finished with fresh herbs

Starters

Beetroot Tartare

Beetroot,goat cheese , Walnuts and Pomegranate

Capesante

Pan fried scallops with potato,butter and pea pure

Burrata

Fresh Burrata with cherry tomatoes basil pesto and rocket salad

Gamberoni Al Luciana

Prawns in tomato sauce white wine,garlics,chilli and served with toasted bread

Bruschetta ai FUNGHI

Mushrooms in white wine sauce garlic and parsle. Served on toasted bread

Main Course

Roasted Turkey

Chesnut turkey served with a rich red wine sauce,herbs, seasonal vegetables and roasted potatoes

Duck Leg

Honey roasted carrot & parsnip, crispy potato, roasted spourts, slow cooked red , pigs in blanket, red wine jus.

Salmone

Celeriac pure,chestnu crumble,thyme champagne sauce

Linguine Ai Fruti Di Mare

Prawn,muscles & squid in garlic,chilli &tomato sauce

Rissoto Tartufo a FUNGHI

Arborio rice cooked with mushroom,truffle butter and Parmesan

Ravioli porcini funghi

Hand made porcini mushrooms filled pasta in a creamy Parmesan sauce and rocket

Desserts

Christmas Pudding

Traditional Christmas pudding served with a brandy sauce and vanilla ice cream.

Lemon Tart

Served with a scoop of lemon sorbet

Classic Tiramisu

Classic Italian tiramisù with mascarpone, coffee,coffee liqueur and cocoa.

Gelato Misto

Two scoops of Italian gelato, with a choice of vanilla, strawberry, chocolate, pistachio, hazelnut or lemon sorbet

Cheese & Fruit

selection of Italian cheese served with seasonal fruit and chrackers

Teas & Coffee to finish