

Piccolo Italian Bistro

Christmas Day Celebration Menu

THREE-COURSE MEAL FOR £54.95



STARTERS

1, GAMBERONI (G-F*)
Pan roasted king prawns, served with toasted homemade bread*, and garlic chardonnay cream sauce.



Italian style vegetables soup, brimming with garden vegetables, mixed 5 beans, savoy cabbage in a tomato broth and homemade focaccia bread.

3, MOZZARELLA CROQUETTES Fried crunchy mozzarella sticks wrapped in Parma ham, kiwi sauce, lime mascarpone cheese.

4, CHICKEN LIVER PATE (G-F*)

Smoked pancetta and chicken liver pate, with apple & grape chutney, mixed leaves salad, and toasted homemade bread.

MAIN COURSE

1, TURKEY ROULADE (G-F)

Pork, chestnut & citrus stuffing, wrapped in smoked pancetta, with winter vegetables, roasted potato & cranberry gravy sauce.

2, BEEF STEAK FLORENTINE (G-F)

Yorkshire beef sirloin steak, charcoal grilled, traditional roasted potatoes, creamed vegetables and red wine gravy sauce

3. LAMB SHANK (GLUTEN-FREE)

Braised lamb shank in red wine beef jus, accompanied by winter vegetables, creamy mashed potatoes, and a rich cranberry gravy.

4, SCOTTISH SALMON (G-F)

Pan grilled fillet of salmon, with tenderstem broccoli, mashed potatoes and scented saffron velouté.

5. ROOT VEGETABLE TOFU RISOTTO (G-F/VEGAN)

Arborio rice served with, grilled tofu, winter root vegetables cooked in scanted saffron sauce.

DESSERTS

1, Chocolate Cherry Baileys Cheesecake

- 2, Ice Cream Selection: Strawberry, Vanilla, & Chocolate
- 3, Christmas Pudding** accompanied by Cream Anglaise
- 4, Classic Vegan Apple Crumble, served with Sorbet of the Day

































