



Piccolo Italian Bistro

Christmas Day Celebration Menu

THREE-COURSE MEAL FOR £64.95



STARTERS

1. CRAB & SMOKED SALMON (G-F*)

Smoked Salmon & crab meat, with lemon & rainbow slow, cucumber disc and micro herds.

2. MINESTRONE SOUP (VEGAN)

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, Raspberry cooler, lime mascarpone cheese.

4. INSALATA DI BRESAOLA (G-F*)

Thin slices of cured beef, with rocket leave, shaved Parmigiano, lemon wedge, garlic croutons*, and extra virgin olive oil.

MAIN COURSE

1. TURKEY ROULADE (G-F)

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

2. BEEF STEAK FLORENTINE (G-F)

Yorkshire beef sirloin steak, charcoal grilled, traditional roasted vegetables, red onion chutney and red wine gravy sauce

3. LAMB SHANK (GLUTEN-FREE)

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

4. SCOTTISH SALMON (G-F)

Pan grilled fillet of salmon, with sautéed chard, potato dauphinois, and pernot lobster bisque.

5. MEDITERRANEAN VEG (G-F/ VEGAN)

Chardgrilled aubergine, courgette, mixed peppers, red & white onion, in a coconut cumin spiced sauce, served with basmati rice.



DESSERTS



1, Chocolate & raspberry backedwell tart.

2, Ice Cream Selection: Strawberry, Vanilla, & Chocolate

3, Christmas Pudding* accompanied by Cream Anglaise

4, Classic Vegan Apple Crumble, served with custard*.

