



Piccolo Italian Bistro



Christmas Day Celebration Menu



3 COURSE MEAL FOR £49.95




STARTERS

1. GAMBERONI (GF*)

Pan roasted king prawns, served with toasted homemade bread*, and garlic chardonnay cream sauce.

2. TACO (VG)




Taco shells filled with avocado guacamole, sweet peppers, pickled seaweed and coconut essence dressing.


3. MOZZARELLA CROQUETTES

Fried crunchy mozzarella sticks wrapped in Parma ham, beetroot purée, lime crème fraîche and herb oil.

4. CHICKEN LIVER PATE (GF*)




Smoked pancetta and chicken liver pate, with mixed leaves salad, toasted homemade bread and red wine reduction.




MAIN COURSE

1. TURKEY ROULADE


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



2. BEEF STEAK FLORENTINE




Yorkshire beef sirloin steak, charcoal grilled, with pomme puree, creamed vegetables and red wine gravy sauce




3. SCOTTISH SALMON (GF)

Pan grilled fillet of salmon, with tenderstem broccoli, herb crushed potatoes and saffron veloute.

4. RISOTTO GIARDINO PRIMAVERA (GF/ VG)



Spring green risotto in a verde sauce, with avocado guacamole and field green oil.



DESSERTS



1, Chocolate Baileys Marquise.



2, Selection of ice cream. Strawberry, Vanilla & Chocolate



3, Christmas Pudding & Crema Angles.