

CHRISTMAS DAY MENU *Giovanni's*

APPETISERS

Vegetable consommé with tortellini pasta

STARTERS

TAGLIERINI CON ARAGOSTA

Special egg pasta from Venice cooked with fresh lobster, brandy, cream & a hint of tomato

RISOTTO AI FUNGHI (V)

Wild mushroom risotto, infused with truffle oil and served with crispy parmesan

BRESAOLA DI MANZO

Thinly sliced, air-dried salted beef served with rocket and parmesan salad

SALMONE AFFUMICATO

Smoked salmon drizzled with fresh spring onions served with ricotta cheese bruschetta

PARFAIT D' ANATRA

Duck liver and orange parfait served with toasted bread

MAIN COURSE

TACCHINO CON RIPIENO DI CASTAGNE

Turkey with chestnut stuffing, chipolata sausages wrapped in pancetta, served with Madeira gravy

FILETTI DI BRANZINO E GAMBERI

Seabass fillets stuffed with spinach, topped with king prawns accompanied with light lemon butter and white wine sauce

PARMIGIANA DI MELANZANE (V)

Layers of finely sliced aubergines with fresh tomatoes and buffalo mozzarella cheese topped with parmesan, baked in the oven and served with a side salad

FILETTO ROSSINI

Classic fillet of beef cooked in brandy and chianti red wine sauce, topped with duck pâté and served on toasted ciabatta bread

DESSERT

Christmas Pudding Truffles served with brandy sauce
Homemade Tiramisu
Raspberry Cheese Cake

£ 84.95 PP

£ 39.95

FOR CHILDREN
UNDER 12 YEARS OLD