

**CHRISTMAS DAY 2023**

**AMUSE-BOUCHE**

*(served to all)*

Pasta Fritta - pecorino and truffle honey (V)

**STARTERS**

*(please select one)*

Smoked Salmon - cracked black pepper, dough sticks, mascarpone, caper & shallot dip

Beetroot Carpaccio - goats cheese, fennel & blood orange salad, pane carasau (V)

Girasoli - house made sunflower shaped pasta, spinach & ricotta filling, butter, sage, parmesan & toasted pinenuts (V)

Buffalo Mozzarella - 24 month parma ham, roast figs, garlic crostini

Minestrone Soup - Italian classic with ditillini rigati pasta (VG)(GF)

**MAIN COURSES**

*(please select one)*

Norfolk Turkey - goosefat roast potatoes, balsamic brussels, winter spiced red cabbage, caraway carrots, honey roast parsnips, pigs in blankets & stuffing (Also available with vegetarian nut roast)

Osso Bucco - Braised shin of veal, carnaroli risotto with saffron & parmesan (GF)

Fillet Steak - garlic spinach and fondant potatoes (GF) Choice of pink peppercorn sauce or garlic sauce

Vegetarian Lasagna & House Salad (Also available Vegan)

Lemon Sole Goujons - triple fried fat chips, tomato & onion salad and tartar sauce

**DESSERTS**

*(please select one)*

Xmas Pudding - brandy butter & cream

Lemon Posset - raspberry coulis & shorbread

Chocolate and roast chestnut brownie - salted caramel gelato (Available Vegan & Gluten Free)

Teas or Coffee served with mini mince pies and canolli (N)



MENU PRICE PER PERSON - £95 CHILDREN UNDER 13 - £60

**DRINKS NOT INCLUDED**

If you have a food allergy or a special dietary requirement, please email Paolo:

[eat@paolositaliankitchen.co.uk](mailto:eat@paolositaliankitchen.co.uk)

Please note all booked tables must have pre-ordered their choices no later than 20th December.

*Amore e Sapore*

