

SASSO CHRISTMASS DAY MENU 2016

£59.95 per person

STARTERS

CAPELANTE CON AVOCADO

Roast sea scallops with whipped avocado, crispy pancetta and paprika oil

BRUSCHETTA GAMBERONI

Pan fried king prawns in chilly and garlic butter on Tuscan toast

ZUPPA DEL GIORNO

Cream of celeriac soup with chives and truffle oil

ARANCINI DI CASTAGNE (V)

Fried risotto balls with chestnuts and savoy cabbage with fig jam.

FEGATO DI ANATRA SICILIANA

Seared duck livers with raisins, pine nuts, cream on toasted brioche.

MAINS

TACCHINO ARROSTO

Traditional turkey Christmas dinner with all the trimmings

CODA DI ROSPO

Monkfish tails wrapped in pancetta with gnocchi, Venetian onions and turnip tops

FILETTO ROSSINI IMPERIALE

10oz fillet steak, topped with seared foie gras, potato gratin and red wine jus

INVOLTINI DI POLLO

Chicken breast stuffed with smoked cheese and salami. Served with tenderstem broccoli and potatoes

STROMBOLI DI FUNGHI (V)

Mixed wild mushrooms and squash wrapped in garlicky pizza dough with green beans and with wine and herb cream.

DESSERTS

TIRAMISU

Traditional Italian dessert, sweetened mascarpone, coffee and savoiardi biscuits

TORTA DI NATALE

Steamed Christmas pudding with brandy cream sauce

PANNACOTTA

Set vanilla cream with seasonal berry compote and nutty biscotti

COPPA DI GELATI

Mixed Italian ice creams with biscotti and chocolate sauce

PROFITEROLES

Baked choux pastry buns filled with sweet pastry cream and topped with chocolate sauce