CHRISTMAS DAY *Menu*

gusto ITALIAN



ON ARRIVAL

Amuse-Bouche

STARTERS

Tempura King Prawns
Shell-off deep fried king prawns served with ginger sauce

Smoked Duck Salad
Figs, walnuts, mix salad with balsamic dressing

Gorgonzola Fondue
Served with diced sirloin, polenta chips and garlic croutons

Homemade Mushrooms and Truffle Oil Soup
served with bread and sautéed mushrooms

MIDDLE COURSE

Flute of Lemon Sorbet with Prosecco

MAIN COURSE

Pan Fried Fillet of Venison
Tenderstem broccolini, swede fondant and redcurrant sauce

Lamb Cutlets
grilled asparagus, parsnips purée, crushed new potatoes with choriso, red wine sauce and rosemary

Mixed Grilled Fish
Brill, Turbot, Scallops, King Prawns with braised fennel and sautéed new potatoes

Risotto
Roasted red peppers, burrata cheese and basil oil

Lobster and Crab Linguine
Lobster and Crab Linguine with cherry tomato sauce

DESSERT

Affogato
Vanilla ice cream, espresso coffee and amaretto liquer

Rum Baba
with whipped cream, fresh strawberry and honey

Homemade Italian Tiramisu
with fresh strawberry and chocolate chips

Trio of Italian Cheese
with Honey, Biscuits and Grapes

Coffee and Limoncello

Buon Natale