

# CHRISTMAS MENU

4 course Set Menu and Welcome Drink / £85 per person

## ENTRÉE

A Welcome glass of Prosecco accompanied with olives, and a selection of chef entrées.

## STARTERS (choose 1 option)

### BEEF CARPACCIO

Marinated Beef Carpaccio served with fresh shaved black truffle, topped with rocket cress, aioli and shaved parmesan.

### CARPACCIO DI GAMBERO ROSSO

Mazzara Prawns Carpaccio served with citrus zest, fresh raspberries, whipped burrata, topped with toasted pistachio.

### BEETROOT SALAD (V)

Served with fresh burrata, beetroot purée and honey balsamic dressing.

### BUTTERNUT SQUASH SOUP (V)

Served with lentil ragu and toasted bread.

## MAIN COURSE (choose 1 option) (served with salad)

### HERBED TURKEY BREAST

Served with burnt Apple Puree and mix of vegetables served with fresh orange jus.

### SEABASS FILLET

Served with caramelised fennel cream and fregola salad.

### ROASTED CAULIFLOWER (V)

Served with cannellini beans puree topped with chilli garlic sauce.

### GNOCCHI BRANZINO

Served with SeaBass ragu , squash puree, citrus zest and fresh tomato confit.

### CANNELLONI SPINACH & RICOTTA (V)

Handmade Cannelloni topped with bechamel, smoked cheese and wild mushroom.

### OUR SIGNATURE LASAGNA

Handmade Lasagna served with slowly cooked beef ragu, topped with bescamel sauce and parmesan

## DESSERT (choose 1 option) (served with coffee / tea)

Caramelised Pandoro served with Mascarpone Cream, or Pistachio Cream

Semifreddo al Tiramisu / Pistachio Tiramisu

Basque Cheesecake served with : Pistachio or Strawberry Jam

DAMO ALTRINCHAM