DAMÓ

ITALIAN CUISINE

MENU DI NATALE

CHRISTMAS SET MENU | £60 PER PERSON | THREE COURSES

BENVENUTO

Welcome

Our Bread Basket & Prosecco

A bread basket to share, accompanied by a glass of Prosecco.

ANTIPASTI

Starters

Paté di Fegatini di Pollo

Silky chicken liver pâté served on toasted sourdough, accompanied by caramelised figs and shaved sweet Sardinian pecorino cheese.

(G – D – E)

Insalata Russa e Uovo a 60°C

Traditional Italian Russian salad served with a slow-cooked egg at 60°C and beetroot.

(E)

Branzino Fritto in Tempura

Crispy tempura-battered sea bass served with beetroot and chickpea mousse, caramelised red onions and salsa verde.

(F – E – G – S)

SECONDI PIATTI

Main Courses

Coscia d'Anatra a Lenta Cottura

Slow-cooked duck leg served with creamy mashed potatoes infused with Dijon mustard and fresh tarragon, accompanied by a crispy duck croquette, cranberry sauce and crispy parsnips.

(M – G – D)

Salmone in Crosta di Sfoglia

Tender salmon fillet layered with sautéed spinach, creamy ricotta and finely chopped mushrooms, delicately wrapped in thin crêpes and golden, flaky puff pastry. Served with a classic Béarnaise sauce.

(F – E – G – D)

Cannelloni Ricotta e Spinaci

Traditional Italian cannelloni filled with creamy ricotta and fresh spinach, topped with pan-fried wild mushrooms and finished with a rich, velvety truffle fonduta sauce.

(G – E – D)

DOLCI

Desserts

Sticky Toffee Pudding

Warm, moist date sponge served with a rich toffee sauce and vanilla ice cream.

(M – E – G – SD)

Tiramisù Classico

Traditional Italian tiramisù layered with espresso-soaked savoiardi biscuits and a delicate mascarpone cream, finished with a dusting of cocoa powder.

Please inform our team of any allergies or dietary requirements.