Carluccio's Festive Set Menu

Two courses £24.95 Three courses £29.95

STARTERS

Sausage & Saffron Arancini

Served with 'nduja mayonnaise

Parma ham & Figs Bruschetta

24-month-aged-Parma ham, roasted figs, Gorgonzola-ricotta & walnut cream on toasted ciabatta

Butternut Squash Soup V

Roasted squash soup, topped with pumpkin seeds, croutons and Truffle Crème fraîche Gluten Free option available

MAINS

Confit Duck

With garlic roasted potatoes, green beans and a red wine sauce $Gluten\ Free\ option\ available$

Tortelloni Burrata V

In a creamy mushroom sauce

Crab & Prawn Risotto

In a delicate chilli and lemon infused saffron risotto.
Finished with tarragon oil
Gluten Free option available

Saltimbocca Vin Santo & Mushroom

Chicken breast with 24-month aged Parma ham, topped with mushrooms in a rich Vin Santo, sage and cream sauce. Served with rosemary & garlic roasted potatoes

Steak with truffle butter

8oz Angus & Hereford sirloin, 28 day aged.
With your choice of fries or rosemary & garlic roasted potatoes
£5.00 supplement for steak

Pizza di Natale

Fior di latte mozzarella, Mortadella, burrata and pistachio pesto

DESSERTS

Panettone trifle with Maraschino cherries V

Panettone, sweet mascarpone, spiced syrup and Maraschino Cherries

Pistachio Tiramisu

A twist on the famous classic. Savoirdi biscuits dipped in expresso and Amaretto liqueur. Mascarpone and pistachio cream

Orange and Chocolate Profiterole V

Giant Profiterole filled with orange liqueur chocolate crème patissiere, vanilla ice cream. Topped with chocolate and orange sauce

V Suitable for vegetarians
Available 12th November to 31st December