

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

Pinsa 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 espresso 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