



Christmas at Bolton's

Silver Menu

Starters

Gravlax di Salmone

Salmon gravlax, featuring slices of cured salmon and dill served with beetroots and baby spinach GF

Zuppa di Zucca

Butternut squash soup, with a touch of cream V

Funghi Trifolati

Forest mushrooms sautéed to perfection in a fragrant blend of garlic, parsley, and olive oil GF, VG

Penne Amatriciana

Penne pasta tossed in a rich tomato sauce with caramelized onions and crispy pancetta

Main Courses

Tacchino Natalizio

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing, drizzled with traditional jus. Served alongside chipolatas and side vegetables

Vitello al Tartufo

Tender veal infused with the aroma and flavour of black truffles served with side vegetables GF

Orata allo Zafferano

Seabream with prawns and saffron sauce, served with side vegetables

Risotto Porri e Zucchine

Italian risotto with leeks and courgette sauce VG

Desserts

Panettone e Butter Pudding

Panettone, a beloved Italian holiday cake, transformed into an indulgent butter pudding V

Traditional Tiramisu

Layers of ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream. V

Vegan Vanilla Cheesecake

Vegan vanilla-infused cheesecake VG, GF

Christmas Pudding

Iconic Christmas pudding, bursting with warm spices, and dried fruits, finished with brandy sauce. V

£ 45



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Gold Menu

Starters

Carpaccio di Pescespada

Delicate slices of swordfish with red peppers, grapefruit, capers, spring onions, drizzled with olive oil GF

Affettato Misto

Selection of thin-sliced mixed Italian salami: coppa, prosciutto, mortadella, salami Milano, served with pickles GF

Paccheri al Ragu' di Manzo

Large tube pasta tossed in a rich ragu sauce made from tender diced beef fillet and tomato sauce

Polenta ai Funghi

Baked polenta with mixed mushrooms VG, GF

Main Courses

(Served with side vegetables)

Tacchino Natalizio

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing, drizzled with traditional jus. Served alongside chipolatas and side vegetables

Stinco D'Agnello

Lamb shank with aromatic rosemary and caramelised red cabbage served with side vegetables

Bistecca di Manzo al Porto

Prime beef cooked and enhanced by a port wine with fennel pure and crispy kale with side vegetables GF

Branzino alla Griglia

Grilled fillets of sea bass, marinated in olive oil, zesty lemon, and fresh herbs Served with side vegetables GF

Melanzane al Forno

Baked aubergine with cappers, pepper and tomato sauce VG, GF

Desserts

Pannacotta alla Frutti Rossi

Sweet Italian custard with red berry sauce GF

Tiramisu Classico

Layers of delicate ladyfingers soaked in espresso and liqueur, with a rich mascarpone cream V

Torta al Cioccolato e Caramello

Chocolate and caramel cake VG

Christmas Pudding

Iconic Christmas pudding, bursting with warm spices, dried fruits, and finished with brandy sauce V

£ 60