

Carluccio's

Festive Set Menu

Two courses €28.95 Three courses €34.95

STARTERS

Sausage & Saffron Arancini

Served with 'nduja mayonnaise

Parma Ham & Figs Bruschetta ^{GFO}

Parma ham, roasted figs, Gorgonzola, ricotta & walnut cream on toasted ciabatta

Butternut Squash Soup ^V ^{GFO}

Roasted squash soup, topped with pumpkin seeds, croutons and truffle crème fraîche

MAINS

Confit Duck ^{GFO}

With garlic roasted potatoes, green beans and a red wine sauce

Tortelloni Burrata ^V

In a creamy mushroom sauce

Crab & Prawn Risotto ^{GFO}

In a delicate chilli and lemon infused saffron risotto. Finished with tarragon oil

Saltimbocca Vin Santo & Mushroom

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

Steak with Truffle Butter ^{GFO}

8oz Irish , 28 day aged. With your choice of fries or rosemary & garlic roasted potatoes.

€8.00 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 ^V

A twist on the famous classic. Savoirdi biscuits dipped in espresso and Amaretto liqueur, layered with mascarpone and pistachio cream

Orange and Chocolate Profiteroles ^V

Profiteroles filled with orange liqueur chocolate crème patissiere. Served with vanilla ice cream and topped with chocolate and orange sauce

Gluten Free dessert available on request

^{GFO} Gluten Free option available ^V Suitable for vegetarians

Available 12th November to 31st December