

CARLO'S BOXING DAY LUNCH 2015

STARTERS

- Ligurian bouillabaisse (fish soup) with parmesan croutons
- Frittura of fresh fish of the day, calamari, tiger prawns and zucchini served with homemade lemon mayonnaise
- Carlo's handmade porcini mushroom and cream of white truffle ravioli **V**
- Roulade of John Ross Jr Scottish smoked salmon, Cornish white crab, Atlantic prawns and mascarpone
- Cream of fresh cauliflower soup topped with crispy bacon (optional) **V**
- Antipasto of mixed Italian cured meats
- Italian mozzarella coated in breadcrumbs lightly fried in olive oil and served in a warm spicy tomato salsa **V**

MAIN COURSES

- Leg of Welsh lamb abbacchio – slow roasted with fresh peppers, onion, garlic and red wine served with mashed potato
- Royal seafood risotto
(king prawns, scallops, monk fish, calamari, octopus, vongole and tiger prawns)
- Italian style roast loin of pork – rolled and stuffed with parma ham, rosemary and thyme
- Roasted medley of grilled Mediterranean vegetables and buffalo mozzarella wrapped in puff pastry served with a delicate dolcelatte cheese sauce **V**
- Traditional roast Norfolk turkey, chipolatas wrapped in bacon, homemade stuffing and cranberry sauce
- Our homemade fresh pasta beef lasagna
- Breast of free range chicken - coated in breadcrumbs fried and served with homemade chips

DESSERTS

- William pear poached in Barolo wine served with homemade cinnamon ice-cream and Chantilly cream
- Traditional Christmas pudding with brandy butter and vanilla sauce
- Classic Italian tiramisù with espresso and mascarpone served with homemade toffee sauce
- Our hazelnut and almond semi freddo
- Macedonia of fresh fruit served with a warm zabaglione
- Raspberry and lemon sorbets
- Rich dark chocolate mousse topped with caramelised orange peel

£30.50 plus a discretionary 10% service charge
Children half price

Contact us on
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or **01483 224180**
Full details on **www.carlostrattoria.com**