

CARLO'S 2011 BOXING DAY LUNCH

Garlic Bread

STARTERS

Handmade porcini and cream of white truffle ravioli **V**

Homemade leek and potato soup with Italian gorgonzola and a touch of cream **V**

Calamari coated in flour lightly fried and served with our homemade tartar sauce

White crab meat and Atlantic prawn salad served with cocktail sauce

Bresaola della Valtellina, parmesan shavings and best olive oil

Our chicken liver and pork paté served with warm crostini

Tomato and mozzarella drizzled with homemade pesto,
best olive oil and balsamic reduction **V**

MAIN COURSES

A parmigiana of baked aubergine, courgette, fresh tomato and mozzarella
dressed with homemade pesto and parmesan **V**

Traditional roast Norfolk turkey, with chipolatas wrapped in
bacon, homemade sage and onion stuffing and cranberry sauce

Baked fillet of seabass, topped with fine herbs and crusted potato lightly
drizzled with lemon flavoured virgin olive oil

Handmade duck breast, caramelised onion and mascarpone cheese ravioli

Pork fillet medallions marinated in rosemary and garlic,
flamed in brandy finished in a balsamic reduction

Handmade crayfish, tiger prawn and monkfish black ravioli served
with cherry tomato, brandy, white wine and fish fumetto



Traditional fresh seasonal vegetables and roasted potatoes or salad

DESSERTS

Christmas pudding served with brandy butter and vanilla sauce

A fonduta of rich dark chocolate mousse

William pear poached in red wine served with cinnamon ice-cream and cream

Classic Italian tiramisú

Homemade cassata ice-cream gâteau

Homemade meringue, fresh strawberries and Chantilly cream

£29.50 plus 10% service charge
Children Half Price

V - Vegetarian