

# CARLO'S 2011 CHRISTMAS DAY LUNCH

## STARTERS

Bresaola della Valtellina, Parma ham, parmesan shavings,  
our sundried tomato and ligurian olives

Carlo's handmade porcini and cream of white truffle ravioli **V**

Scottish smoked salmon, Atlantic prawns, soft cream cheese and chives

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

Jumbo scampi supreme coated in breadcrumbs lightly fried  
in olive oil and served with homemade tartar sauce

## MAIN COURSES

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

Baked skate wing served with black butter, caper berries,  
lemon juice and white wine

Scottish sirloin steak marinated in green soft peppercorns,  
flamed in brandy, cream and wine

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

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

Our meringue, fresh strawberries and Chantilly cream

Homemade cassata ice-cream gateau

Selection of Italian cheeses and biscuits

Coffee and Mince Pies

**£55.00 plus 10% service charge**  
**Children Half Price**

**V - Vegetarian**