

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