

by Adrianos Christmas Menu 2 Courses 520.05

2 Courses £29.95 3 Courses £34.95

Starters

Winter Vegetable Broth (V) (Vg)

Served with Sourdough

Chicken Liver & Pork Belly Pate

Served with Sourdough & rich onion marmalade

Garlic Mushroom Crostini (V) (Vg)

Served on Sourdough

Deep Fried Camembert (V) Served with Cranberry Sauce

Smoked Salmon & Prawns

With a salad garnish & Marie Rose sauce

Gamberoni All'Aglio

Served with timbal of rice

Roast Turkey Dinner or Nut Roast (V)

Served with all the trimmings & a Yorkshire pudding

Phains

Steak Rossini

Sirloin Steak served on a crouton topped with pâté & finished with Madeira sauce

Chicken Efisio

A succulent chicken breast filled with asparagus & Roquefort cheese & finished with a light saffron sauce

Monk Fish

Wrapped in Parma ham, served with seasonal vegetables & finished with a light bisque

Ravioli (V)

Wild mushroom in a creamy sauce

Sweet Pea & Asparagus Risotto (V)

Desserts

Panna Cotta

With a berry compote

Sticky Toffee Pudding

With caramel sauce & vanilla ice cream

Tiramisu

Savoiardi biscuit dipped in espresso, layered with sweetened whipped eggs, mascarpone cheese, & topped cocoa powder

Orange & Almond Cake (GF)

Served warm with vanilla ice cream

Christmas Pudding

Served with Brandy sauce

Gianduiotto "24" (Vg)

A velvety orange ganache with crushed ginger biscuits & finished with 24 carat edible gold leaf