

AMALFI

RISTORANTE
CHRISTMAS DAY MENU

on arrival

Antipasti Board (V) (GO) Prosciutto Crudo, Prosciutto di Parma, Coppa, Salame Milano, Buffalo Mozzarella, Ciabatta, Red Pepper Houmous, and Roasted Vegetables

TO START

WILD MUSHROOM AND CHESTNUT SOUP (GO)

Hearty soup served with toasted ciabatta crouton and olive oil drizzle

PORCHETTA ARANCINI

Fried rice balls with pork, mozzarella and thyme, served with truffle mayo

PRAWN COCKTAIL (GF)

Atlantic prawns in a Marie Rose sauce, served on a bed of cherry tomato salsa & gem lettuce with toasted ciabatta crouton

TRADITIONAL CARPACCIO (VE)

Thinly sliced beef fillet with wild rocket, Parmigiana Reggiano shavings, and a balsamic glaze

BRUSCHETTA (V) (VE)

Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion, and flamed red pepper tapenade, drizzled with basil oil

BURRATA (V)

Whole buffalo burrata with a light tomato & chilli sauce, wild rocket, and toasted sourdough drizzled with a balsamic glaze

sorbet course

Mango Sorbet served with Limoncello

MAIN

SLOW ROASTED PORK BELLY

Served with roast potatoes, bramley apple sauce, thyme jus and seasonal vegetables

ROAST BEEF

Roast Rib of beef served pink with yorkshire puddings, roast potatoes, seasonal vegetables, gravy and horseradish sauce

ROAST TURKEY

Roast Breast of Turkey served with pigs in blankets, stuffing, roast potatoes, seasonal vegetables, gravy and cranberry sauce

BRANZINO

Seabass fillets on a light tomato ragu, drizzled with fresh basil oil and topped with zucchini fritti

RISOTTO VERDE (V) (VE) (GF)

Artichoke, garden & snow pea risotto, flavoured with fresh mint & basil, plant-based mozzarella and roasted pistachio nuts

TRUFFLE CARBONARA (V)

TBC awaiting info

DESSERT

MERINGUE BERRY BOWL (V)

Frosted berries, light lemon sponge, red fruit coulis, meringue pieces and whipped vanilla cream, finished with warm white chocolate sauce

ITALIAN CHOCOLATE FONDANT (V)

Soft centered warm chocolate sponge, served with pistachio gelato and toasted pistachio nuts

TIRAMISU (V)

Classic layers of coffee liqueur, sponge and mascarpone finished with cocoa, served with a rich espresso syrup to pour

CHRISTMAS PUDDING (V)

served with Brandy sauce

BAILEYS AFFOGATO (V)

Vanilla Ice Cream serve with a shot of Baileys

to finish

Tea, Coffee, after dinner chocolates

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST

Full allergen menus available on our website or via the QR to the left.

*Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option. * Approx weight uncooked.*