

# CHRISTMAS DAY MENU

## On Arrival Antipasti Board

Prosciutto Crudo, Prosciutto di Parma, Coppa, Salame Milano, Buffalo Mozzarella, Ciabatta, Red Pepper Houmous, and Roasted Vegetables

## Let's get you started!

### Mushroom & Chestnut Soup <sup>VG</sup> <sup>GF</sup>\*

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

### Meatballs <sup>GF</sup>\*

Pork & beef meatballs cooked in a rich tomato sauce and served with a giant ciabatta crouton

### Prawn Cocktail <sup>GF</sup>\*

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

### Tomato Bruschetta <sup>VG</sup> <sup>GF</sup>\*

Toasted garlic ciabatta topped with baby plum tomatoes, red onion, basil, olive oil and balsamic drizzle

Mango Sorbet - Served with Limoncello

## It's all about the main

### Very Merry Vegan Pasta <sup>VG</sup> <sup>GF</sup>\*

Strozzapreti pasta with vegan turkey, roasted red onion and red pepper & plum tomatoes in a rich tomato ragù, finished with toasted pine nuts, vegan cheese and basil drizzle

### Gamberoni

King prawns, cooked with baby plum tomatoes, white wine, garlic and chilli in a red pepper and tomato bisque served with spaghetti

**Like it hot? Ask for extra red chilli**

### Roast Beef

Served pink with yorkshire puddings, roast potatoes, seasonal vegetables, gravy and horseradish sauce

### Festive Pizza <sup>GF</sup>\*

Thyme roasted pulled turkey, mozzarella, camembert, pancetta, crispy sage and cranberry sauce. Delicious!

### Roast Turkey

Served with pigs in blankets, stuffing, roast potatoes, seasonal vegetables, gravy and cranberry sauce

### Porchetta <sup>GF</sup>\*

Rolled and roasted pork belly served with roasted new potatoes, carrots, kale and a light thyme gravy

### Sea Bass <sup>GF</sup>\*

Served with baby plum tomato, cannellini beans, onion and sugar snap pea ragù

## It's time for dessert

### Nutella Gnocchi <sup>V</sup>

Fried gnocchi filled with Nutella, coated in cinnamon sugar and served with chocolate dipping sauce. How can you resist?

### Winter Spiced Cheesecake <sup>V</sup> <sup>A</sup>

Baked vanilla cheesecake served with mulled spice berry compote

### Christmas Pudding <sup>V</sup>

Served with brandy sauce

### Tiramisu <sup>V</sup> <sup>A</sup>

An Italian classic! Espresso soaked sponge layered with sweet mascarpone cream and finished with Amaretti biscuit crumb and a dusting of cocoa powder

### Chocolate & Orange Cookie Dough <sup>V</sup> <sup>VG</sup>\*

Warm chocolate chip cookie dough with a melting chocolate middle, served with chocolate orange gelato and fresh orange zest

*Vegan option available on request*

## And to finish: Coffee and After Dinner Chocolates

<sup>V</sup> Vegetarian   <sup>VG</sup> Vegan   <sup>VG</sup>\* Can be made vegan on request   <sup>GF</sup> Gluten free  
<sup>GF</sup>\* Can be made gluten free on request   <sup>A</sup> Contains alcohol

This menu is subject to change. If you suffer from nut or other allergies, allergen menus are available on request. Chicken, fish and duck dishes may contain bones. All our dishes are prepared in kitchens where nuts, flour, etc. are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions. All prices include VAT (GST in Jersey). A full copy of our tipping policy is available on our website at [www.bellaitalia.co.uk](http://www.bellaitalia.co.uk). If for any reason we fail to live up to your expectations, please discuss your concerns with the team member who served you and allow them the opportunity to address your dissatisfaction. Alternatively, please visit [feeditback.to/bellaitalia](http://feeditback.to/bellaitalia). Set menus cannot be used in conjunction with any other offer, promotion or discount other than the specified Christmas offers. Adults need around 2000 kcal a day.