

# Julio's Christmas Day Menu

## £50

### Parfait

Our house made chicken live pate, served with seasonal chutney and toasted ciabatta.

### Brie (V)

Deep fried Brie cheese served with cranberry sauce and salad.

### Funghi Aglio (V)

Chestnut mushrooms cooked with white wine, cream, garlic and paprika.

### Polpette di Manzo

Beef meatballs cooked in a tasty garlic, herb and tomato sauce.

### Arancini (V)

Rolled saffron rice balls filled with spinach and mozzarella cheese, served with herby tomato sauce.

### Crema di Minestrone (V)

Our homemade creamy vegetable soup served with basil and toasted ciabatta.

### Smoked Salmon Bruschetta

Toasted ciabatta bread with smoked salmon, rocket and a white yogurt and dill sauce.

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### Branzino Marinara

Pan-fried Seabass fillet and king prawns cooked with mixed olives and roasted peppers and served with new potatoes.

### Pollo alla Boscaiola

Chicken breast cooked with mushrooms, onions & peas in a gravy sauce, served with new potatoes and fresh vegetables.

### Arrosto di Agnello

Slow roasted Lamb Shank with minted potato mash cooked in a red wine sauce with garlic, rosemary and shallots.

### Rigatoni al Formo

Oven baked rigatoni pasta cooked with beef ragu in a tomato sauce and topped with mozzarella cheese.

### Risotto Verde (V)

Risotto cooked with courgettes, spinach and mascarpone cheese.

### Traditional Roasted Beef

Served with traditional accompaniments.

### Traditional Roasted Turkey

Served with traditional accompaniments.

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### Coppa Gelato

A selection of strawberry, vanilla and chocolate ice cream.

### Torta Tiramisu

The Italian favourite with a hint of coffee.

### Christmas Pudding

Served with hot custard.

### Cheesecake

Cheesecake of the day