

RIO D'ORO

CHRISTMAS DAY

25 DECEMBER

FIVE COURSES · ADULTS £105 · CHILDREN UNDER 10 £60*

*Children's price includes three courses

A GLASS OF CHAMPAGNE BUCK'S FIZZ ON ARRIVAL

AMUSE-BOUCHE

PARSNIP SOUP V
Roasted parsnip soup

STARTERS

CAPELANTE GF
Scallops with butternut squash puree and crispy pancetta

ANTIPASTI DI SALUMI
Rocket, cured Italian meats, olives, artichokes and sun-dried tomatoes

PEAR AND GOAT'S CHEESE SALAD V · GF · N
Rocket, pomegranate, walnuts and balsamic dressing

DUCK LIVER & PORK PATE GF OPTION
Mixed salad, Tuscan bread and caramelised onions

DESSERTS

BREAD & BUTTER PUDDING
Custard and vanilla ice cream

CREME BRULEE GF
Baked vanilla custard with caramelised sugar

TIRAMISU
Coffee-soaked Savoiardi biscuits layered with mascarpone cream and finished with cocoa powder.

FRAGOLE E LAMPONI GF · DF · VE
Strawberries and raspberries with raspberry sorbet and coulis

MAINS

TURKEY
Slow-roasted chestnut-stuffed turkey, served with winter vegetables, roast potatoes, bread sauce and port gravy

SIRLOIN STEAK GF
Watercress, herb butter, grilled tomato, fries and peppercorn sauce

RISOTTO ALLA ZUCCA DF OPTION · V OPTION
Diced butternut squash risotto, served with rocket and Parmesan shavings

CODA DI ROSPO GF OPTION
Monkfish wrapped in Parma ham with mashed potato, capers, cherry tomato and lemon butter sauce

LINGUINE WITH CRAB & TIGER PRAWNS
GF OPTION · DF OPTION
Served with asparagus, garlic, chilli and fish stock

CHEESE BOARD

SELEZIONE DI FORMAGGI
A selection of Italian cheeses and accompaniments

TO FINISH

FILTER COFFEE OR TEA
Served with a festive mince pie

Buon Natale

✦ V Vegetarian · VE Vegan · GF Gluten-free · DF Dairy-free · N Contains nuts ✦