

RIO D'ORO

CUCINA ITALIANA

CHRISTMAS PARTY MENU

23 NOVEMBER - 24 DECEMBER

2 COURSES £30.95 | 3 COURSES £37.95

STARTERS

ROASTED PARSNIP SOUP V

Served with homemade bread

TIGER PRAWNS

Served in Tuscan bread with garlic, chilli and tomato sauce

TOMATO BRUSCHETTA V • VE

A classic bruschetta with fresh tomato and herbs

FIG & GORGONZOLA GF

Baked in the oven, served with rocket, honey and balsamic dressing

DESSERTS

FONDANTE AL CIOCCOLATO GF

Warm chocolate fondant served with vanilla ice cream

CREME BRULEE GF

Classic baked vanilla custard with caramelised sugar

CHRISTMAS PUDDING

Served with brandy sauce and vanilla ice cream

FRAGOLE E LAMPONI GF • DF • VE

Strawberries and raspberries with raspberry sorbet and coulis

MAINS

TURKEY

Slow-roasted chestnut-stuffed turkey wrapped in pancetta, with winter vegetables, roast potatoes, bread sauce and port gravy

AGNELLO BRASATO GF

Slow-cooked lamb shank with smooth mashed potato, seasonal vegetables and red wine jus

CRAB & TIGER PRAWN LINGUINE GF OPTION

Asparagus, garlic, chilli and fish stock

BEETROOT RISOTTO GF • VE OPTION

Served with beetroot, butter and a touch of garlic, finished with rocket and goat's cheese

BRANZINO RIO D'ORO GF OPTION

Sea bass with mashed potatoes, mussels, king prawns and garlic-chilli tomato sauce

Buon Natale

V Vegetarian • VE Vegan • GF Gluten-free • DF Dairy-free