

Christmas Party Menu

Caldesi in Campagna 2018

Primi

Truffled burrata, pumpkin puree, almond and pistachio crumble

Vitello tonnato – thinly sliced veal with a classic tuna sauce

Slow cooked calamari with tomato and chilli, toasted rosemary carasau

Handmade ravioli filled with sea bass, butter and lemon sauce

Secondi

Suckling pig porchetta stuffed with Tuscan herbs, lentils, apple puree

Florentine style corn-fed chicken with dried apricots, prunes, truffle jus

Stone bass, purple cauliflower cream, thyme and lemon dressing

Lasagnetta of fresh pasta, sausage ragu, béchamel

Veal parcel filled with Pienza's pecorino cheese, mushrooms, spinach

Dolci

Giancarlo's version of tiramisu with Vin Santo

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Warm panettone pudding, cinnamon ice cream

Amedei's dark Tuscan chocolate tortino, vanilla ice cream, hazelnut crumble

Selection of Italian cheese, home-made chutney, toasted bread.
(£5 supplement)

£38 per person for 3 courses. Extra vegetables not included.
An optional service charge of 12.5% will be added to your bill.
VAT is included

To Book Call 01628 788500