



# Christmas Day Da Gino Celebrations

Four Course Meal

## Antipasti/Starter

### Zuppa di Asparagi v

Chef's specialty homemade Asparagus soup, created with the freshest seasonal ingredients; guaranteed to satisfy

### Melone con Prosciutto di Parma

Fresh Melon with thin layers of Parma ham

### Cornetti di Salmone Affumicato

A cone of Smoked Salmon filled with prawns  
drizzle extra virgin olive oil and Marie-rose sauce

### Gamberoni E Cappelante Piccanti

King Prawns and Scallops cooked in extra virgin olive oil,  
white wine, tomato garlic and chili

### Lasagne alla Bolognese

Homemade Lasagne - layers of pasta and meaty Bolognese ragu,  
creamy béchamel sauce, finished with melted mozzarella and parmesan

## Middle Course

### Ravioli Boscaiola v

Pasta parcels filled with aubergines and scamorza (smoked mozzarella)  
served in a light tomato and mushroom sauce, dusted with parmesan cheese

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## Secondi/Main

### Tacchino al Forno

Traditional Roasted Turkey Breast with all the trimmings; Chipolata sausages, Chestnut stuffing and cranberry sauce, accompanied with rich gravy

### Branzino Royale

Fresh fillet of Sea Bass with olive oil, garlic, touch of chilli and white wine, topped with a King Prawn

### Anatra all'Arancia

Half roasted Gressingham Duck with an orange and Grand Marnier sauce or Morello Cherry and Brandy sauce

### Carre D'Agnello

Rack of Lamb with Barolo wine and fresh rosemary sauce

### Filetto alla Chantarelle

Aberdeen Angus prime Fillet Steak with a wild mushroom sauce, Barolo wine reduction, finished off with a touch of cream

### Chef's speciale Tre's v

Panzerotti, Penne ai Funghi, Melanzane parmigiana

All Main Courses are served with a selection of seasonal vegetables and roasted potatoes

## Dolce/Desserts

### Traditional Christmas Pudding

With brandy sauce

### Tirami Su' della Casa

Homemade delicious layers of liqueur soaked sponge, creamy sweet filling, dusted with chocolate powder

### Profiterole Scuro

Soft choux pastries filled with Chantilly cream topped with chocolate sauce

### Selezione di Formaggi da Tavola

Cheeseboard selection

Caffe'

£89.95

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