

Christmas Evening

Three course meal

Antipasti/starter

ZUPPA DEL GIORNO **V**

Chef's homemade soup created with the freshest seasonal ingredients; guaranteed to satisfy!

MELONE **V**

Chilled melon with a fruit coulis

CORNETTI DI SALMONE AFFUMICATO

A cone of Smoked Salmon filled with prawns, Drizzled with extra virgin olive oil

PROSCIUTTO CAPRESE

Authentic Italian Parma ham with Buffalo mozzarella cheese

GAMBERONI E CAPPESANTE PICCANTI

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

COSCIA D'ANATRA

Confit of tender and delicious duck, cooked slowly in the oven served on a bed of rocket salad and balsamic vinegar

PANZEROTTI ALLA LIVORNESE **V**

Crepes filled with spinach and cheese, baked in the oven with a tomato and béchamel sauce

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

POLLO DUCHESSA DI PARMA

Supreme breast of chicken pan-fried with a touch of tomato, white wine, cream, cheese and Parma Ham

VENISON AND LAMB

Nosiettes of lamb and nosiettes of venison cooked in a rich red wine, wild mushroom sauce, served with a Pancciotti Ravioli

BISTECCIA ALLA DIANA

Flattened Sirloin steak 9oz cooked in the classic sauce Diana-with brandy, Madeira wine, demi-glace as its base, mushrooms, cream and a blend of mustards

RAVIOLI ALLE MELANZANE **V**

Pasta parcels filled with aubergines and scamorza (smoked mozzarella) and served with a delicate sage butter sauce

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

Home-made, delicious layers of liqueur soaked sponge and creamy sweet filling, dusted with chocolate powder

PROFITEROLE SCURO

Soft choux pastries filled with Chantilly cream topped with chocolate sauce

DOLCE DEL GIORNO

Dessert of the day - please ask your waiter

£29.95

DA GINO
Ristorante Italiano