AMALFI
RISTORANTE

Christmas Day Menu

FIVE COURSE MENU £94.95 PER PERSON

BREAD & OLIVES ON ARRIVAL

STARTERS

WILD MUSHROOM & ROASTED CHESTNUT SOUP (VE)

BRESAOLA CARPACCIO (GF)
Thinly sliced bresaola with granello cheese and fresh rocket, drizzled with a rich balsamic glaze

CRAB TIAN (GO)
Enjoy the flavour of Dorset crab in a light lemon mayonnaise, paired with seasoned, crushed avocado. Served with a spring onion and lemon vinaigrette, sweet chilli drops and ciabatta Melba toasts

MAINS

ROAST TURKEY
Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus, sage and onion cranberry stuffing, pig in blanket, Yorkshire pudding and cranberry sauce

ROAST SIRLOIN OF BEEF
Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus, sage and onion cranberry stuffing, pig in blanket, Yorkshire pudding and horseradish sauce

VEGETABLE WELLINGTON (V) (VO)
Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus and sage and onion cranberry stuffing

SALMON (GF)
Herb and cheese crumbed baked salmon fillet, borlotti bean and roasted red pepper ragú, sauteed spinach

DESSERTS

CHRISTMAS PUDDING (VO)
With brandy butter ice cream

AMALFI CHEESECAKE (V)
Everyone's favourite, vanilla cheesecake with fresh passion fruit, Madagascan vanilla and zesty lemon with an amaretti biscuit crumb

WARM CHOCOLATE CHERRY BROWNIE (GO)
Chocolate brownie topped with vanilla ice cream and warm morello cherry compote

FOLLOWED BY PETIT FOURS AND YOUR CHOICE OF TEA OR COFFEE

Children's Christmas Day Menu

THREE COURSE MENU £39.95 PER CHILD

STARTERS

GARLIC DOUGH BITES (V)
with crudites and rustica sauce

CRUDITÉS (VE) (GF)
Red pepper, cucumber and cherry tomatoes with tomato ketchup

MAINS

ROAST TURKEY
Fresh roast potatoes, honey roasted parsnips, brasied red cabbage, brussels sprouts, red wine jus, sage, onion and cranberry stuffing, pig in blanket and Yorkshire pudding

ROAST BEEF
Fresh roast potatoes, honey roasted parsnips, brasied red cabbage, brussels sprouts, red wine jus, sage, onion and cranberry stuffing, pig in blanket and Yorkshire pudding

CHICKEN CRUNCHIES
Served with fries, peas and sweetcorn

FISH FINGERS
Served with fries, peas and sweetcorn

POMODORO PASTA (VE) (GO)
Macaroni pasta in a tomato sauce

DESSERTS

CHOCOLATE BROWNIE (V) (GF)
A warm chocolate brownie with vanilla gelato

GELATO (VO) (GO)
A scoop of gelato served in a cone or a bowl. Please ask for today's flavours

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (VO) VEGAN ON REQUEST
(GO) GLUTEN FREE ON REQUEST

*All information correct at time of printing. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option. *Approx weight uncooked.*

ALLERGEN & CALORIE INFORMATION
For allergen & calorie information on all of our dishes, please visit www.amalfi.co.uk/menu or scan this QR code