

# CHRISTMAS DAY MENU

FIVE COURSE MENU £84.95 PER PERSON

*On Arrival:* **Bread & Olives** (V) Ciabatta bread, olives, butter, olive oil & balsamic vinegar

## Time for starters!

### Wild Mushroom & Roasted Chestnut Soup (V)

#### Severn & Wye Smoked Salmon (GF)

Served with crème fraîche & horseradish dip and wild rocket

### Chicken Liver, Pork & Wild Mushroom Pâté (GF)\*

Made with chicken & pork livers with caramelised onion chutney and baguette

#### Tomato Bruschetta (V) (GF)\*

Lightly toasted garlic ciabatta topped with baby and plum tomatoes, red onion and fresh basil oil

## It's all about the mains

### Roast Turkey

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, cranberry sauce, bread sauce

### British Rib of Beef

Fresh roast potatoes, honey roasted parsnips, braised red cabbage, brussels sprouts, red wine jus, sage onion and cranberry stuffing, pigs in blankets, Yorkshire pudding, horseradish sauce, bread sauce

### Vegetable Wellington (V) (VGF)\*

Fresh roast potatoes, braised red cabbage, brussels sprouts, red wine jus, sage onion and cranberry stuffing, bread sauce

### Sea Bass (GF)

Pan roasted sea bass fillet, served with a baby plum tomato, cannellini bean, red onion and green vegetable ragù. Finished with fresh basil

## It's time for dessert

### Christmas Pudding (VGF)\*

Served with brandy butter ice cream

### Warm Cherry Chocolate Brownie (GF)\*

Chocolate brownie topped with vanilla ice cream and warm morello cherry compote

### Winter Berry Cheesecake

Vanilla baked cheesecake served with mulled fruit compote

### Tiramisu (V)

Coffee soaked sponge layered with coffee liqueur, mascarpone cream and cocoa

*And to finish:* **Petit Fours and your choice of Tea or Coffee**

(V) Vegetarian (VG) Vegan (VGF) Can be made vegan on request (GF) Gluten free (GF)\* Can be made gluten free on request

Info correct at time of publishing. If you suffer from nut or other allergies, allergen menus are available on request. Chicken, fish and duck dishes may contain bones. All our dishes are prepared in kitchens where nuts, flour, etc. are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions. All prices include VAT (GST in Jersey). A full copy of our tipping policy is available on our website at [www.bellaitalia.co.uk](http://www.bellaitalia.co.uk). If for any reason we fail to live up to your expectations, please discuss your concerns with the team member who served you and allow them the opportunity to address your dissatisfaction. Alternatively, please visit [feedback@bellaitalia](mailto:feedback@bellaitalia). Set menus cannot be used in conjunction with any other offer, promotion or discount other than the specified Christmas offers. Adults need around 2000 kcal a day.

#### ALLERGEN INFORMATION

For allergen information on all of our dishes, please visit [www.bellaitalia.co.uk/allergy](http://www.bellaitalia.co.uk/allergy) or scan this QR code

