

# PRANZO DI NATALE ALLA ITALIANA

£85 per person

## PROSECCO E CANAPÉ

### COPPA DI PROSECCO

Glass of Prosecco

### CANAPE AL PANE DI SEGALE

Rye bread canape, herb's cream and parma ham

### CANAPE AL PANCARRE

Homemade sourdough bread, herb's cream, grilled courgette and smoked salmon

## PRIMI - Starters

### ZUPPA DI COZZE ALLA NAPOLETANA

Italian mussels and prawns soup served with toasted brioche

### TORTINO DI SELVAGINA

Game pie of hare, wild boar and pheasant, roasting juices and Italian pickles

### INSALATA DI GAMBERI

Grilled prawns salad, with mango, avocado, valerian leaves, rocket and yoghurt dressing (gf)

### TERRINA DI PORCINI E TARTUFO PIEMONTESE

Porcini and Piedmont's white truffle terrine  
homemade crostini bread and tarragon mayonnaise (vegan)

## INTERMEZZO - DI SARONNO INFUSED MANGO SORBET

## SECONDI - Mains

### FESA DI TACCHINO

Roasted turkey, served with winter root vegetables, rich roasting juices gravy and garlic-rosemary roasted potatoes (gf)

### FILETTO DI MANZO CON SALSA DI PORCINI E PEPE (GF)

beef fillet, grilled to Chef's recommendation, with peppercorn and porcini mushrooms sauce, baby vegetables and herb-infused butter cooked fondant potato

### PESCE SPADA ALLA GRILIA (GF)

Grilled wordfish fillet, pistashio and herbs pesto, green vegetables and roasted potatoes

### ARROSTO DI NOCI E PORCINI VEGANO (VG)

Delicious vegan porcini and nuts roast, roasted baby beets, rich gravy and creamy mashed potatoes

## DOLCI - Desserts

### MUS DI CIOCCOLATO ALLA NUTELLA E AMARETTO (GF)

Chocolate, Nutella and amaretto mousse with vanilla bean Chantilly and raspberries

### CHEESECAKE AI FRUTTI DI BOSCO

Sicilian cannoli-based forest fruit cheesecake,

### PANNACOTTA DI MIRTILLI E MANGO

Blueberry and mango pannacotta (vegan, gf)

### PIATTO DI FORMAGGI

Italian cheese's plate, Arrigoni goat's cheese, sheep-truffle cheese, aged Toscano Forteto cheese, fresh grapes



*The Casa Hotel's*

# SAPORI DI CASA

RISTORANTE ITALIANO

## ALLA FINE - At the end

TEA OR COFFEE

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MINI MINCE PIE

Our 10% service charge is to benefit the team that looked after you today, thank you from the team. Visit [www.saporidicasa.co.uk](http://www.saporidicasa.co.uk) for full details. If you require information regarding the presence of allergens in any of our foods or drink, please ask a member of our team. Whilst a dish may not contain a specific allergen, we use a wide range of ingredients in our kitchen, so foods may be at risk of cross contact with ingredients containing allergens. We accept all major credit cards. Our prices include value added tax at the current rate.

