



il rosso

Christmas Day Menu

Friday 25th December 2020

Four course luncheon £79 per person (little boys and girls £30 per child)

Starters

Seafood cocktail G
crab and salmon salad with
avocado, fennel, apple

Mushroom crostini V Go
our classic creamed mushrooms
with toasted crusty sourdough

Paté Toscana Go
chicken liver pate, topped with red onion
marmalade, with sourdough soldiers

Terrine
terrinen of ham hock served with home made
picallili

Main Course

Roast turkey Go
pancetta wrapped turkey breast,
filled with sage & onion stuffing, roast and
mashed potatoes, roast root vegetables,
sprouts, pig in blanket and cranberry sauce

Butternut squash Wellington 
baked squash, wrapped in puff pastry,
mushroom duxelle, celariac fondant, kale,
vegan gravy

Fillet steak Rossini G
aged fillet steak wrapped in pancetta, with
chicken liver parfait, confit potato, broccoli &
cavlo nero, Marsala sauce

Porchetta G
Italian style crispy rolled pork loin, stuffed with
fennel, garlic, rosemary, chilli, lemon, with
baked apples and all the trimmings

Seabass
roast fillet of seabass, potato rosti, baby
spinach, tomato and olive salsa

Desserts

Christmas pudding
brandy sauce and winter berries

Baked rice pudding 
carnoli rice, coconut milk, fruit compôte

Cheesecake
blueberry and white chocolate
cheesecake, with fruit compôte

Gelato Go
a selection of our ice-creams and sorbets

Chocolate cake
chocolate fudge cake, chocolate soil, vanilla
ice-cream

Formaggio Go
a selection of cheeses, with apple,
fruit chutney, grapes, artisan biscuits

Coffee and Chocolates

V These dishes are suitable for vegetarians  These dishes are suitable for vegans
G These dishes are suitable for a gluten-free diet Go These dishes can be made suitable for a glu-
ten free diet. Please ensure you clearly advise your server that you require a gluten-free option.

A Service Charge of 8% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of
the fair pay they get from us.

