



il rosso

Christmas Party Menu

This menu will be served from Monday 28th November until Friday 23rd December

Starter and Main course £25.00

Add a third for £5.00

Starters

Butternut squash soup 
freshly made roast butternut and
coconut soup with chilli and coriander

Paté Toscana 
chicken liver pate, red onion
marmalade, sourdough soldiers

Bruschetta  
vegan cream cheese, guacamole,
tomato jam, rocket,
toasted sourdough

Calamari
lightly floured baby squid,
lemon mayonnaise

Chicken lollipops 
crispy chicken lollipops, sweet chilli sauce

Main Course

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

Risotto 
risotto of wild mushrooms, finished
with olive oil and parmesan

Chicken 
pan roasted chicken supreme,
sauteed new potatoes, seasonal
greens, in a rich, creamy wild
mushroom sauce

Lamb
Crispy braised lamb shoulder,
minted peas, Lyonnaise potatoes,
red wine jus

Prawn linguine 
pan fried prawns, garlic, tomatoes,
chilli, fennel, rocket, tossed through
linguine

Falafel linguine 
fried chickpea balls, red onion, chilli,
broccolini and pomodorino sauce

Chocolate brownie 
double chocolate brownie, vegan
vanilla ice cream, chocolate sauce

Cheesecake
New York cheesecake, lemon confit,
cranberry compôte

Christmas pudding
brandy sauce and winter berries

Affogato 
vanilla ice cream, bathed in freshly
brewed espresso

Baked rice pudding  
carnoli rice, coconut milk,
fruit compôte

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.

 These dishes are suitable for vegetarians  These dishes are suitable for vegans
 These dishes are suitable for a gluten-free diet  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.

