

# FESTIVE MENU 2018

3RD - 24TH DECEMBER

2 COURSE £18.95

3 COURSE £21.95

## APPETISERS

### Chicken Liver Parfait

*with tomato chutney, rocket & pesto*

### La Scarpetta Antipasti Board

*with Italian cured meats & cheese, tomato chutney & bread*

### Minestrone Soup (v)

*with sourdough bread*

### Butternut Squash & Goats Cheese Arancini (v)

*with garlic & lemon aioli*

### Bruschetta (v)

*with toasted sourdough, tomato & basil*

## MAIN COURSES

### Traditional Turkey

*with chestnut stuffing, pigs in blankets & all the trimmings*

### Seafood Linguine

*with chilli, garlic, cherry tomato & white wine, parsley*

### Supreme of Chicken Cacciatore

*with tomato ragu & black olive*

### Vegetable Cannelloni (v)

*with spinach & ricotta*

### Braised Beef Shin

*with Chianti parpadelle*

## DESSERTS

### La Scarpetta Tiramisu

### Lemon Meringue Cheesecake with Lemon Curd

### Panna Cotta with Winterberry Sauce

### Trio of Italian Ice Cream

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*Allergy Advice: If you suffer from a food allergy or intolerance, please let your server know upon placing your order.*

*Parties of 6 people or more incur a discretionary 10% gratuity for good service. If you would like this gratuity removed, please notify your server.*

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# CHRISTMAS DAY MENU 2018

ADULTS £50

CHILDREN £25

## APPETISERS

### Chicken Liver Parfait

*with cranberry & red onion chutney, sourdough toast*

### La Scarpetta Antipasti Board

*with Italian cured meats & cheese, tomato chutney & bread*

### Fillet of beef Carpaccio

*with rocket, parmesan & truffle oil*

### Breaded Goat's Cheese (v)

*with prosciutto crumb & a basil pesto dressing*

### Courgette, Spinach & Potato Soup (v)

*with prosciutto crisp*

## MAIN COURSES

### Traditional Turkey

*with chestnut stuffing, pigs in blankets & all the trimmings*

### Supreme of Chicken

*stuffed with garlic & spinach, wrapped in prosciutto, white wine & butter cream sauce*

### Pork Belly

*with apple puree, caramelised cauliflower puree, chestnut & pork stuffed cabbage balls*

### Grilled Sea Bass

*putanesca style with mini capers & vine cherry tomatoes*

### Mushroom, Truffle Oil & Chestnut Risotto (v)

*with a goats cheese crumble*

*(All served with roasted vegetables & duck fat roast potatoes)*

## DESSERTS

### La Scarpetta Tiramisu

Vanilla Panna Cotta, Dark Chocolate Crumb, Fresh Raspberries

Trio of Italian Ice Cream

Italian Cheese, Frozen Grapes, Tomato Chutney & Oatcakes

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