

MICHELANGELO'S CHRISTMAS DAY LUNCH 2023

PRE-COURSE

Welcoming Christmas Aperitif served with marinated black and green olives and a basket of warm home baked bread

STARTERS

Cappelletti in brodo

Small tortelli filled with Parma ham and Parmesan cheese, in a light chicken and herbs broth

Crespella al Salmone

A homemade pasta parcel filled with crab meat, smoked salmon, Swiss cheese and Parmesan, coated with a velvety white sauce

Cocotte di Polenta all'Anatra

Duck, wild mushroom and polenta mini casserole

Burratina di Natale V

The softest among the Mozzarella family, served with avocado and peas purée, topped with pistachio pesto and served with lamb lettuce and pine nuts

MAIN COURSES

(All served with sautéed potatoes and vegetables)

Cotechino di Natale

A very traditional Christmas Italian pork sausage served with mashed potato and chargrilled baby onions

Rotolo di tacchino alle castagne

Turkey roll filled with chestnut, ricotta cheese and ham roasted in olive oil and Calvados

Albero di Natale

Pan fried King scallops, seasoned with lemon juice and served on a Xmas tree of spinach

Risotto in Carrozza V (Vegan on request)

Wild mushroom, Cannellini beans and pumpkin risotto served on a ring of baked butternut squash

DESSERTS

Panettoncino di Natale V

A baby panettone sponge coated with Marsala liqueur and filled with Zabaione cream

Crostata ricotta e Pinoli V

A deliciously light lemon cream tart, topped with toasted pine nuts

Tronchetto di fichi V

A delightful combination of caramelized figs and chestnut cream, trapped in a light vanilla scented Swiss roll sponge

Panettone Vegano V Vg

A slice of Vegan, toasted panettone, served with parcels of pineapple marinated in Malibu and coated with coconut flakes

COFFEES

5 Courses £ 77 pp