

Di PAOLO

— GERRARDS CROSS —



Pranzo del Giorno di Natale 2016

Christmas Day Lunch 2016

Di Paolo

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Il Pranzo del Giorno di Natale 2016 Christmas Day Lunch 2016

Stuzzichini

Canapés served with a glass of Prosecco rose' Zonin.

Brodo di tartuffo con tortellini al prosciutto

Black truffle consommé with hand made parma ham and parmesan tortellini.

Or

V Passato di topinambur e pastinaca

Creamy Jerusalem artichoke and parsnip soup with sweet roast red pepper paste and croutons.

Primi

**V Burrata con fagioli e radicchio*

Burrata cheese, radicchio, burly beans, tomato and pine nut salad.

**V Ravioli di zucca nostrana con amaretti*

Pumpkin ravioli, pumpkin paste with amaretto liquor, grapes, shaved parmesan cheese, radicchio, toasted pumpkin seeds and extra virgin basil olive oil.

Capesante e salmone alle feste

Scottish smoked salmon with caper berries, red onion, lemon, grilled scallops, cotechino sausage, fried parsnip rigolette, balsamic glaze and extra virgin basil olive oil.

** Prosciutto con frutta*

Parma ham with melon, mango, rocket salad and pomegranate seeds.

** V Risotto con boletus e castagne*

Risotto with mixed boletus mushrooms, chestnuts, pecorino cheese, fried parsnip rigolette and extra virgin basil olive oil.

Secondi

** Tacchino originale*

Turkey fillet wrapped in pancetta and gently cooked with rosemary, sage, thyme and cranberries, served with roast potatoes, traditional chestnut stuffing and brandy gravy.

Agnello Reale

Grilled rack of lamb cutlets, carrots, roasted garlic sauté potatoes, fried parsnip rigolette finished with madeira sauce.

Sella di capriolo

Grilled venison steak in a blackberry port sauce served with roast potatoes, garlic beans and extra virgin basil olive oil.

Ippoglosso

Halibut with cherry tomatoes, asparagus, lemon, new potatoes, halibut fumet and white wine sauce.

V Tris di pasta vegetariano

Pumpkin ravioli, cabernet and beetroot risotto, blue cheese, gnocchi, fried beans, micro salad and extra virgin basil olive oil.

Dolci

Sorbet

Lemon, Mango, Blueberry, Green Apple.

** Piatto di dolci misti*

A plate of homemade mixed deserts.

** Piatto di formaggi con frutta*

A platter of Italian cheese, crackers with fresh fruit, nuts and side of local honey.

Café

Mixed Biscotti

V Vegetarian dishes * Nuts or sesame oil * Dishes containing Pork.

Deposit required & Pre-order essential

A non-discretionary 12.5% service charge will be added.

£69.00 per person