



## Bideford Christmas Day Lunch Menu 2019

**4 Courses £65.00 per Person**

*On arrival: Champagne Bucks Fizz*

### **APPETISER**

Roasted red pepper and tomato soup with Crostini bread (v and vg)

### **ANTIPASTI (to start)**

**Bruschetta di Pomodoro (v and vg)** Chopped heritage tomatoes, black olives, red onions, and a basil & balsamic dressing; served on top toasted ciabatta bread brushed with olive oil and garlic

**Ravioli Con Granchio** Hand-picked white crab meat with king prawns, spring onions, chilli and parsley; wrapped in homemade pasta parcels and served with a lemon butter and white wine sauce with tomato concasse, chilli, rocket & basil

**Capesante Con Zucca Tostata** Pan fried king scallops, served with pancetta, roasted pumpkin puree, pumpkin cubes and accompanied with a white wine and butter sauce

**Antipasti Salumeria** Fennel salami, Bresaola, Prosciutto, Bocconcini, Caper berries, Olives, Grilled artichokes, Sundried tomatoes, Pecorino Cheese & Rocket

**Gamberoni al' Aglio** King prawns in a garlic chilli and white wine butter sauce, served with toasted bread

### **CORSI PRINCIPALI (Mains)**

**Anatra** Pan fried duck breast served with roasted beetroot and orange segments, accompanied with an orange and port jus, and garnished with parsnip and beetroot crisps, chilli and spring onions

**Petto di Tacchino Ripieno** Turkey breast stuffed with a sage and onion stuffing and orange segments; wrapped with crispy smoked pancetta, and served with chestnuts, brussels sprouts and pancetta and a rich port gravy

**Salmone Avvolto nel Prosciutto** Salmon filled wrapped in prosciutto served with crushed new potatoes with saffron, green beans, and a creamy white wine sauce with king prawns infused with saffron

**Bistecca** 9oz Sirloin steak cooked to your liking, served with roasted tomato, flat mushroom, hand cut chips & peppercorn sauce

**Ravioli di Funghi Fatti in Casa (v)** Home made wild mushroom ravioli, served with mixed wild mushrooms; truffle paste, and a white wine, butter and sage sauce, topped with rocket and pecorino cheese

**Bistecca di Cavolfiore (v and vg)** Grilled cauliflower steak served with cannelloni beans, carrots, thyme, parsley and coriander; served with green beans and garnished with spring onions, chilli and mint

## **DOLCI (Desserts)**

***Panettone al Cioccolato, (v)(n)*** Chocolate panettone served with creme anglaise & vanilla ice cream

***Sticky toffee pudding (v)*** Warm sponge pudding served with toffee sauce & salted caramel ice cream

***Banoffee Pie (v)(n)*** Crumbled digestive biscuits, bananas, caramel & whipped cream, topped with vanilla ice cream

***Panna Cotta*** Set vanilla cream, with poached pear & mix fruits compote

***Selezione di Formaggi*** Artisan made cheeses selection - Pecorino truffle, Gorgonzola, Pecorino, biscuits, honey, pear & grapes *(can also contain walnuts but can be removed upon request)*

***Selezione di Gelato o Sorbetto (ice cream v, sorbet vg)*** 3 scoops of your choice, please ask server for flavours

***ALL CHRISTMAS DISHES ARE SERVED WITH ROASTED POTATOES AND CARROTS, PARSNIPS & BUTTERNUT SQUASH GLAZED WITH BUTTER, HONEY AND WHOLEGRAIN MUSTARD (butter can be omitted on request)***

***All meat weights denoted are pre-cooked. (v) suggests dishes which are suitable for vegetarians (vg) suggests dishes suitable for vegans. Please let us know if you have a dietary requirement and we will do our best to accommodate. Due to the presence of nuts in our restaurant there is a small possibility that traces of nuts may be found in any of our items. Please advise your server if you have any allergies or intolerances as ingredients in our dishes can change.***



**\*\*\*\*\*WE WOULD LIKE TO WISH ALL OF OUR CUSTOMERS A VERY MERRY CHRISTMAS AND A HAPPY 2020!\*\*\*\*\***