TARANTELLA

Ristorante Italiano

Christmas Day Menu

£90 per person

Amuse Bouche

GOLDEN PRAWN CRUNCH WITH CHILI MAYO
Crispy fried prawns toast topped with spicy chilli mayo and sesame seeds.

Starters

SALMONE PRIMAVERA
A delicate salmon rosette, paired with tender turnip slices and a bright citrus-herb sauce, finished with microgreens and edible flowers for a true taste of primavera.

LOBSTER RAVIOLI
Handmade ravioli generously filled with sweet lobster and creamy cheese, finished with fresh chives and served in a rich, velvety lobster bisque sauce.

BARBEQUE BABY BACK BEEF RIBS
Tender barbeque ribs, glazed with chipotle sauce and fresh orange for a vibrant citrus note. Finished with spring onion and touch of coriander cress.

BEETROOT CARPACCIO (V)
Paper-thin slices of beetroot topped with a velvety goat cheese cream, crushed walnuts, and a splash of lemon.

Main

FILETTO DI HALIBUT AL TARTUFO
Tender halibut fillet, marinated with aromatic herb oil, served atop a delicate cauliflower cream and accompanied by a luxurious truffle cream sauce.

LEEK WELLINGTON (V)
Golden crispy leek wellington filled with tender mushrooms, creamy gorgonzola, served with a delicate vegetable sauce.

TURKEY BREAST
Succulent roasted turkey breast, paired with perfectly cooked seasonal vegetables, finished with a vibrant cranberry sauce and a rich, savory gravy.

BABY TOMAHAWK STEAK
A perfectly grilled baby tomahawk steak, juicy and tender with a golden crust and deep, smoky flavor. Served with asparagus, potatoes, and a rich peppercorn sauce.

Dessert

RAFFAELLO TIRAMISU
A delicate tiramisu layered with smooth coconut and mascarpone cream, soaked in a light syrup and finished with crunchy almond pieces for texture.

CHRISTMAS PUDDING
Classic Christmas pudding served warm with a rich brandy sauce and a scoop of creamy vanilla gelato.

YOGURT PANNA COTTA (V)
A silky-smooth yogurt panna cotta, paired with fresh seasonal fruits that add brightness, vibrant colour, and natural fragrance.

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.