TARANTELLA

Ristorante Italiano

Christmas Fayre Menu

2 course £33.00 pp | 3 course £40.00 pp

Starter

CREAMY MUSHROOM SOUP WITH THYME

A rich and aromatic soup made from fresh mushrooms, leek, garlic and onion, enriched with double cream for exceptional creaminess.

FRESH SHELLED MUSSELS

Fresh shelled mussels gently tossed in a silky lemon butter and garlic sauce, finished with a touch of fresh chilli. Served with warm homemade bread.

CHICKEN LIVER PÂTÉ WITH WINTER SPICES

A smooth and creamy pate made from chicken livers, seasoned with winter spices and a hint of red wine, Served with toasted homemade bread.

BELLY PORK CONFIT

Tender and succulent slow-cooked pork belly confit, delicately balanced with a fragrant apple chutney that brings sweetness and acidity.

CARPACCIO DI MANZO

Thinly sliced raw beef drizzled with extra virgin olive oil and fresh lemon juice, topped with shaved Parmesan and aromatic rocket leaves.

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

DECEMBER 1ST
TO DECEMBER 24TH

TARANTELLA

Ristorante Italiano

Christmas Fayre Menu

Mains

FESTIVE BABY CHICKEN WITH WINTER VEGETABLES

A succulent baby chicken, marinated with aromatic herbs and gently roasted to golden perfection, its skin crisp and meat meltingly tender. Served with a colourful medley of winter vegetables, sautéed to preserve their natural sweetness and vibrant flavour.

CAPONATA SEA BREAM

Grill Sea Bream fillet served with traditional Sicilian caponata vibrant mix of aubergine, courgette, tomato, olives, onion, garlic and balsamic vinegar.

LASAGNA DI NATALE

Delicate layers of fresh pasta, filled with traditional slow-cooked ragu made from minced beef and pork meat, onion, carrot, garlic and celery, enriched with red wine and sweet tomatoes. Topped with silky bechamel and golden, crispy cheese crust baked to perfection.

THE SHANK

Succulent lamb shank, slow cooked for tenderness, nestled on creamy mashed potatoes and finished with a homemade gravy.

SPINACH & RICOTTA RAVIOLI

Ravioli filled with fresh ricotta cream and tender spinach, served with sage-infused butter and a touch of freshly grated parmesan.

Desserts

CHRISTMAS PUDDING

Traditional Christmas pudding served with vanilla gelato ice cream.

CLASSIC ITALIAN TIRAMISU

An Italian masterpiece made with layers of Savoiardi biscuits soaked in fresh espresso and a touch of amaretto liqueur, covered with a smooth mascarpone cream and a dusting of bitter cocoa.

STICKY TOFFEE PUDDING

Warm sticky toffee pudding served with Italian vanilla ice cream and smooth caramel sauce.

STRAWBERRY CHEESECAKE

A buttery biscuit base topped with a smooth and creamy cheese filling, finished with a fresh strawberry.