

TARANTELLA

Ristorante Italiano

Christmas Day

2026

CHRISTMAS MENU

£90 PER PERSON

COMPLIMENTARY GLASS OF PROSECCO ON ARRIVAL

AMUSE-BOUCHE

Prawn Tartlet

A delicate crisp tartlet filled with sweet king prawn and silky avocado mousse, lifted with a warming touch of chilli and fragrant garlic.

STARTERS

Crispy Pork Belly

Slow-cooked pork belly, finished until irresistibly crisp, served with silky celeriac purée, golden crispy shallots and a rich apple and red wine jus – a beautifully balanced combination of savoury, sweet and indulgent flavours.

Hand-Dived Seared Scallops

Beautifully caramelised hand-dived scallops served with velvety cauliflower purée, a delicate parsnip crisp and a toasted pistachio crumb – elegant, nutty and full of flavour.

Wild Mushroom Arancini

Golden, crisp risotto arancini filled with earthy wild mushrooms, scented with truffle oil and Parmesan, served with silky tarragon cream and finished with an amaretto-balsamic glaze.

PALATE CLEANSER

Lemon Sorbet

A bright and refreshing lemon sorbet, served to cleanse the palate before the main course.

MAIN COURSES

Rolled & Stuffed Turkey Breast

Succulent rolled turkey breast with a festive savoury stuffing, served with all the traditional Christmas trimmings and finished with a rich, glossy turkey jus.

Sirloin Steak

Succulent sirloin steak, cooked to perfection and served with golden Parmesan and truffle chips, finished with a rich, silky peppercorn sauce for a truly indulgent Christmas main.

Roasted Monkfish with Saffron Risotto

Perfectly roasted monkfish served with a luxurious saffron risotto, tender asparagus and plump mussels, finished with a fragrant fresh seafood and langoustine stock – elegant, vibrant and full of coastal flavour.

Leek, Roasted Squash & Lentil Pithivier

A beautifully golden, flaky pithivier filled with sweet roasted squash, tender leek and hearty lentils, served with all the festive trimmings and a vibrant cranberry sauce.

DESSERTS

Raffaello & Strawberry Tiramisu

A festive twist on the Italian classic: layers of light mascarpone cream, coconut-inspired Raffaello flavours and juicy strawberry for a fresh, indulgent finish.

Baileys & Chocolate Cheesecake

Rich and velvety chocolate cheesecake infused with Baileys, finished with an indulgent chocolate truffle for the ultimate Christmas treat.

Traditional Christmas Pudding

A classic rich and fruity Christmas pudding, served warm with a smooth, luxurious brandy crème anglaise.

PLEASE SPEAK TO A MEMBER OF THE TEAM REGARDING
ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

BUON NATALE