



LA GALLERIA
CHRISTMAS DAY 2023

STARTERS

BURRATA BRUSCHETTONE

Our freshly baked, home made, Italian bread topped with creamy Burrata, cherry tomatoes, olive oil, garlic, black pepper & fresh basil.

ZUPPA DI PESCE

Italian fish soup cooked with Mussels, Seppia, Prawns, olive oil, garlic, fresh parsley & cherry tomatoes. Served with croutons.

ANTIPASTO ITALIANO

Sliced cured Italian meats served with green olives, stuffed pimento, salad garnish & our freshly baked Italian bread.

TEMPURA VEGETARIANA (V)

Lightly battered courgette, aubergine & cauliflower, deep fried & served with Houmous.

Scoop of refreshing sorbet

MAIN COURSE

TACCHINO ARROSTO

Traditional turkey with trimmings. Served with roasted potatoes, gravy & market vegetables.

(Nut roast version available on request)

LINGUINE NERE CON GAMBERONI E SEPPIA

Black linguine with King prawns, sepia, cherry tomatoes, garlic, white wine, olive oil & fresh parsley.

BISTECCA ALLA GRIGLIA CON SALSA AL MARSALA E FUNGHI

Grilled T bone steak cooked to your preference, with a mushroom & Marsala wine sauce, made with demi glace & a touch of cream. Served with roasted potatoes & market vegetables.

RAVIOLI AI PORCINI CON PESTO DI NOCI (V)

Home made Ravioli filled with Porcini mushrooms & served with a walnut & Parmesan pesto.

FILETTO DI SPIGOLA AL CARTOCCIO

Seabass fillets oven baked with Mussels, Calamari, King prawns, cherry tomatoes, olive oil, white wine & garlic. Served with fresh market vegetables.

DESSERT

CHRISTMAS PUDDING

Served with Brandy sauce.

DOLCE LATTE

Mixed cheeses with biscuits. Served with a glass of port.

TIRAMISU AL LIMONCELLO

Home made Tiramisu with Limoncello infused sponge & cream.

CAPRESE AL CIOCCOLATO

Chocolate & almond dessert served with a scoop of ice cream.

£69.95

£39.95 Bambini

A 10% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL

