



CHRISTMAS MENU FROM 1ST DECEMBER TO THE 23RD DECEMBER

3 COURSE SET MENU £ 42 PER PERSON

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CHRISTMAS MENU 3 COURSE SET MENU | £ 42 PER PERSON

Starter

RAVIOLI DI ARAGOSTA CON GAMBERI

Fresh pasta parcels filled with lobster, served with a rich cream of fresh water crayfish, seasoned with fresh dill and touch of cream

or

ZUPPA DI ZUCCA CON PEPERONCINI (V)

Butternut and parsnip soup with hint of chilli

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CAPESANTE GRATINATE

Fresh king scallops pan seared with fresh marjoram, parsley and lemon zest topped with aromatic breadcrumbs and lightly grilled

INSALATA PANZANILLA CON BURRATA (V)

Salad of vine tomatoes served with sliced red onion, basil, crisp croutons and roasted black olives, burrata and dressed with extra virgin olive oil and raspberry wine vinegar

Main Course

ROASTED NORFOLK TURKEY

Served with traditional trimmings

ZITINI CON TARTUFO, PECORINO E SALVIA (V)

Zitini pasta served in a creamy black truffle sauce with pecorino and fresh sage

MEDAGLIONI DI MANZO AL VINO ROSSO

Medallions of beef with onions and red wine served with a creamy mustard mash

BRANZINO AL FINOCCHIO

Fresh fillets of seabass oven roasted, served with steamed fennel in a light butter sauce, flamed with pernod, fennel seeds, fresh dill served on a bed of spring onion mash

Dessert

CHRISTMAS PUDDING

Served with Crème Anglais

FORMAGGI MISTI

Mixed cheese board, served with water biscuits

RUM BABAS

Yeasty fruit buns soaked in rum syrup and topped with vanilla ice cream with whipped double cream

CHEESECAKE CON PISTACCHIO

A light mascarpone cream infused with pistachio nuts served on a biscuit base served with vanilla ice cream

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