

Christmas at Bolton's

Menu 1

Starters

Insalata Caprese

Buffalo mozzarella with sliced tomatoes (v)

Coppa di Gamberetti

Prawns cocktail in a bed of lettuce topped with Marie Rosie sauce

Funghi Trifolati

Forest mushrooms cooked in garlic, parsley and olive oil (vg)

Penne Amatriciana

Penne pasta with tomato sauce, onions and crispy pancetta

Main Courses

Tacchino Natalizio

Traditional turkey with veal stuffing served with chipolatas and traditional jus

Pollo Senape

Chicken breast with cream and wholegrain mustard

San Pietro al Pepe Rosa

John Dory with lemon and pink pepper corn sauce

Tagliatelle alle Zucchine

Ribbon pasta with courgette strings (v)

Desserts

Creation of the chef

Christmas pudding on request

£32.99 p.p.

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Menu 2

Starters

Insalata Tricolore

Buffalo mozzarella, with sliced tomatoes and fan of avocado

Gamberoni Fritti Piccanti

Deep fried pacific prawns drizzled with garlic and chillies served on a bed of crispy salad

Minestrone di Vendure

Italian style vegetable soup with vegetable stock (vg)

Ravioli Aurora

Hand-made parcels filled with ricotta cheese and spinach tossed with tomato sauce and a touch of cream (v)

Main Courses

Tacchino Natalizio

Traditional turkey with veal stuffing served with chipolatas and traditional jus

Bocconcini Boscaiola

Strips of Angus beef fillet served in a porcini mushrooms and red wine sauce

Branzino alla Griglia

Grilled fillets of sea bass marinated in olive oil, lemon and fresh herbs

Paccheri alla pizzaiola

Large tube pasta served with a typical Neapolitan sauce, garlic, tomato sauce, oregano, chopped olives (anchovies on request) (v/vg)

Desserts

Creation of the chef

Christmas pudding on request

£39.99 p.p.

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Menu 3

Starters

Salmone Affumicato

Carved smoked salmon

Affettato Misto

Thin Sliced mixed Italian Salami (coppa prosciutto, bresaola, mortadella, salami Milano)
served with pickles

Paccheri al Ragu' di Manzo

Large tube pasta with diced beef fillet and tomato sauce

Melenzane Parmigiana

Oven Baked aubergine with tomato sauce and mozzarella (v/vg)

Main Courses

Carre D'Agnello al Forno

Roast rack of lamb with rosemary and garlic

Tacchino al Forno

Traditional turkey with veal stuffing served with chipolatas and traditional jus

Medaglioni di Manzo ai Funghi Misti

Pan-fried Beef medallions in a red wine and mushrooms sauce

Pesce Spada alla Griglia

Grilled Sword Fish, massaged with olive oil, crushed black pepper and garlic

Portobello Farcito

Baked Portobello Mushrooms stuffed with a mixture of aubergines, tomato and zucchini (v/vg)

Desserts

Creation of the chef

Christmas pudding on request

£44.99 p.p.