



## *Christmas at Bolton's*

### **Silver Menu**

#### **Starters**

##### **Gravlax di Salmone**

Salmon gravlax, featuring slices of cured salmon and dill served alongside potato salad. GF

##### **Minestrone di Vendure**

Italian-style vegetable soup, lovingly prepared with vegetable stock and seasonal vegetables. VG

##### **Funghi Trifolati**

Forest mushrooms sautéed to perfection in a fragrant blend of garlic, parsley, and olive oil. GF, VG

##### **Penne Amatriciana**

Penne pasta tossed in a rich tomato sauce with caramelized onions and crispy pancetta.

#### **Main Courses**

(Served with side vegetables)

##### **Tacchino Natalizio**

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing. Served alongside chipolatas and drizzled with traditional jus.

##### **Vitello al Tartufo**

Tender veal infused with the aroma and flavour of black truffles. GF

##### **Pescatrice allo Zafferano**

Fresh monkfish, delicately cooked with succulent prawns and saffron sauce.

##### **Tagliatelle alle Zucchine**

Ribbons of pasta with a vibrant sauce of courgette strings and lemon VG

#### **Desserts**

##### **Panettone e Butter Pudding**

Panettone, a beloved Italian holiday cake, transformed into an indulgent butter pudding V

##### **Traditional Tiramisu**

Layers of ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream. V

##### **Vegan Vanilla Cheesecake**

Vegan vanilla-infused cheesecake VG, GF.

##### **Christmas Pudding**

Iconic Christmas pudding, bursting with warm spices, and dried fruits, finished with brandy sauce. V

**£ 39**

12.50% service charge and £1.50 cover charge not included.  
Terms & Conditions apply.



## *Christmas at Bolton's*

### **Gold Menu**

#### **Starters**

##### **Carpaccio di Pescespada**

Delicate slices of swordfish with red peppers, grapefruit, capers, spring onions, drizzled with olive oil. GF

##### **Affettato Misto**

Selection of thin-sliced mixed Italian salami: coppa, prosciutto, mortadella, salami Milano, served with pickles. GF

##### **Rigatoni al Ragù di Manzo**

Large tube pasta tossed in a rich ragu sauce made from tender diced beef fillet and tomato sauce.

##### **Polenta ai Funghi**

Baked polenta with mixed mushrooms VG, GF

#### **Main Courses**

(Served with side vegetables)

##### **Tacchino Natalizio**

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing. Served alongside chipolatas and drizzled with traditional jus.

##### **Carre D'Agnello**

Roasted rack of lamb, delicately seasoned with aromatic rosemary and garlic. GF

##### **Bistecca di Manzo al Porto e Radicchio**

Prime beef cooked and enhanced by a port wine and radicchio sauce. GF

##### **Branzino alla Griglia**

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

##### **Melanzane al Forno**

Baked aubergine with black olives, capers, pepper and tomato sauce VG, GF

#### **Desserts**

##### **Pannacotta alla Fragola**

Sweet Italian custard with strawberry sauce. GF

##### **Tiramisu Classico**

Layers of delicate ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream. V

##### **Torta al Cioccolato e Caramello**

Chocolate and cake. VG

##### **Christmas Pudding**

Iconic Christmas pudding, bursting with warm spices, dried fruits, and finished with brandy sauce. V

**£ 55**