

# IL BISTRO

— Since 1976 —

## Christmas

### MENU

VOTED THE WINNERS OF THE 2025 BRAVO BEST INTERNATIONAL  
CUISINE IN BRIGHTON & HOVE

Two Courses | 28

Three Courses | 37

### STARTERS

#### Crostini Misti

Selection of bruschette: mushroom & truffle, prosciutto & fig, smoked  
salmon & mascarpone

#### Crisp golden goat's cheese croquettes v

Delicately fried in a light breadcrumb crust, served with roasted beetroot  
& finished with a drizzle of balsamic reduction.

#### Minestrone Soup v

Seasonal vegetables & tender beans simmered in a rich tomato herb  
broth, finished with a drizzle of extra virgin olive oil & served with bread

#### Prawn cocktail \*

Prawns dressed in a velvety Marie Rose sauce, layered over crisp gem  
lettuce & finished with a touch of lemon & fresh dill

### MAINS

#### Roast Turkey

Served with a giant homemade Yorkshire pudding, pigs in blankets, homemade  
sausage meat stuffing, potatoes, maple roasted parsnips, carrots, sprouts & gravy

#### Melanzane alla Parmigiana \* v

Baked Aubergine With tomato, basil, mozzarella and Parmigiano

#### Osso buco

Slow braised lamb shank, meltingly tender in a white wine & vegetable  
sauce, served with creamy saffron risotto | 5 supplement

#### Pollo piccata

Pan seared chicken breast finished in a zesty lemon & butter sauce with capers,  
white wine, and fresh parsley. Served on a bed of creamy mashed potato

#### Pesce spada alla Messinese

Swordfish with olives, capers, cherry tomatoes, onion & fresh parsley.  
Served with Tuscan potatoes

### DESSERT

#### Homemade Bread & butter pudding v

Served with custard

#### Homemade Chocolate hazelnut cheesecake v

#### Homemade apple & berry crumble v

Served with custard or vanilla ice cream

v - Vegetarian vg - Vegan \* - Gluten free. Food allergy information available on request. While  
every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and  
therefore cannot guarantee that any item will be free from unintentional allergens.