AMORE

The Christmas MENU

3 COURSE £55

STARTER

Garlic & Cheese Sourdough Bites
Freshly baked sourdough doughballs brushed with herbed garlic butter, topped with cheese, and finished with fresh pomegranate seeds.

Fish Soup
Special fish soup served with a slice of homemade sour-dough bread.

Goat's Cheese & Fig
Creamy goat's cheese paired with figs, Parma ham, and fresh peppery rocket.

Hot Honey glazed Mozzarella fritti

Tomato Bruschetta

MAIN

Lamb Chops
Grilled marinated lamb chops served with vegetables and a red wine base sauce.

Green Risotto
Arborio rice in a creamy spinach sauce topped with mushrooms.

Christmas Pizza
Tomato sauce, Fior di Latte mozzarella, turkey, pomegranate seeds, and goat's cheese.

Lasagne
Traditional beef ragu with béchamel, topped with mozzarella and parmesan, served with a salad.

Arrabbiata
Penne in a spicy Pomodoro sauce with garlic, parsley, and chili

Duck
Parsnip purée, carrots, courgettes, and asparagus served with a mix berry sauce.

Sea Bass Romesco sauce
Sea bass cooked with Romesco sauce, served with roast potatoes and spinach.

DESSERT

Chocolate cake topped with black forest sauce
Salted Caramel Cheese cake
Classic Tiramisu

Vegetarian
GLUTEN FREE
AVAILABLE IN GLUTEN FREE