

PROSECCO

ITALIAN CUISINE

Prosecco Christmas Menu 2012

£29 per person for 3 courses

Starters/Antipasti

Homemade Chicken Liver Pate with Chutney and Toasted Ciabatta
Mixed Mushrooms, Dolcelatte and Rocket salad bruschetta
Home Cured Salmon, Crushed Potatoes and Horseradish
Roasted parsnip Soup with truffle oil

Venetian "Sgroppino"

Enjoy our delicious blend of Prosecco, vodka and lemon sorbet
as an excellent palate cleanser between courses.

Optional extra at £2.95 per person

Main courses

Turkey Wrapped in Ham with Shallot and Sage Stuffing
Ravioli of Goats cheese & caramelised red onion in creamy walnut sauce
Seafood risotto
Slow Roast Pork belly with Port reduction jus & spiced apple sauce

Dolci

Traditional Christmas pudding with Whisky Cream
Rich Chocolate Terrine and Berry Sauce
Mango and Blueberry Sorbet
Italian Panettone bread & butter pudding with Bailey's cream sauce

Italian cheese selection, with biscuits and homemade chutney

Cheese selection is available with £2.50 supplement

Or

As an optional extra course at £4.75 per person

- Menu available November 19th Monday to Friday lunch and dinner
- Sole use of venue available (minimum number required)
- Executive food and wine tasting parties by arrangement
- Offers available for lunch and early evening dining
- Terms and conditions apply

Please contact Heidi or Stéphane if you wish to discuss your party.
Contact 0117 973 4499 or info@proseccoclifton.com