

## LA GALLERIA

### CHRISTMAS DAY SET MENU 2024

#### STARTER

##### CREMA DI ZUCCA (V)

*Our seasonal freshly made soup with Butternut squash & our home-made croutons.*

##### CAPELANTE GALLERIA

*Pan fried scallops wrapped with Pancetta and placed on a bed of Butternut squash puree.*

##### ANTIPASTO ITALIANA

*A platter of Parma ham, mortadella with pistachio, Pancetta, Salami, Mozzarella, sundried tomato, olives & shaved Parmesan. Served with our home-made rustic bread.*

##### BRUSCHETTA BUFALA (V)

*Our home-made rustic bread topped with Buffalo Mozzarella, cherry tomatoes, fresh basil & olive oil.*

- *Refreshing scoop of sorbet\**

#### MAIN COURSE

##### TACCHINO ARROSTO

*Traditionally cooked roast turkey served with trimmings & market vegetables.*

##### LINGUINE ALL'ASTICE

*Linguine with Lobster , cherry tomatoes, olive oil, chilli, garlic & samphire. Served on the shell of half a Lobster.*

##### FILETTO DI ORATA AQUA PAZZA

*Whole Seabream cooked with cherry tomatoes, olive oil, garlic, fresh samphire & white wine. Served with market vegetables.*

##### RAVIOLI AI FUNGHI PORCINI (V)

*Ravioli stuffed with Burrata & Black Truffle. Served with a Porcini mushroom sauce.*

##### MEDAGLIONE DI FILETTO ALLA ISCHITANA

*Slices of succulent fillet steak , grilled and finished in red wine, demi-glace, brandy, onions, mushrooms & cream. Served with market vegetables.*

#### DESSERT

*Cheese & Biscuits with a glass of port.*

*Tiramisu Ice cream*

*Salted caramel Blondie & a scoop of vanilla ice cream.*

*Christmas pudding with brandy sauce.*

**£74.95**

**£29.95** Bambino