



Christmas Day at Borrello

5 courses meal



Glass of prosecco on arrival

STARTERS

Gnocchi al tartufo

Homemade potato dumpling on parmesan cremolata and topped with truffle shavings

Ravioli al branzino

Black ravioli filled with sea bass in aurora sauce and baby prawns

Home made chicken liver pate

Served with toasted bread and caramelized onions



Soup of the day

minestrone

Spare ribs

In our own tangy sauce

Lemon sorbet

Mains

Pappardelle all'aragosta e tartufo

Fresh pappardelle pasta with lobster, truffle shavings in cream sauce

Tacchino al forno

Turkey breast stuffed with spinach and sundried tomatoes in cream and Dijon mustard

Agnello in crosta di pane

Rack of lamb coated in seasoned bread crumbs and served in mint sauce

Passera di mare ai gamberoni

Halibut steak cooked with king prawns wholegrain mustard and cream sauce

Filetto ai ferri

Grilled 90z fillet steak served with cafe de paris butter
The pinnacle of artisan cuisine made with 26 different ingredients

Crepe ricotta e spinaci

Homemade pancake filled with spinach and ricotta cheese in tomato and besciamella oven baked

Dessert

Crème Brulee

Sticky toffee pudding

Mince pie

Mix Italian cheese board



£ 49.95 adults £ 25.00 children 12 and under