



Bellini's

Christmas Lunch Menu

2 Courses £24.95 / 3 Courses £29.95

STARTERS

Parfait di Pollo - chicken liver parfait served with toasted brioche and apple chutney

Formaggio Fritto - deep fried camembert and cranberry sauce (V)

Caprese - mozzarella and tomato with olive oil (V)

Zuppa del Giorno - Soup of the day, warm bread (VG)

Bruschetta - toasted ciabatta bread topped with marinated tomatoes, red onion, basil and garlic (VG)

Coppa di Gamberetti - classic shrimp and avocado cocktail salad (GF)

Fritto Misto - deep fried squid and king prawns served with fresh lemon and saffron mayo (GF)

MAIN COURSE

*All marked main courses are served with vegetables of the day

*Merluzzo - pan fried fillet of cod in a cream and parsley sauce (£5 supplement)

Scaloppine di Tacchino - roast turkey, chipolata and smoked bacon, roasted duck fat potatoes, apricot and chestnut stuffing, winter vegetables and cranberry sauce

*Salmone al Forno - oven baked salmon fillet *(GF option available on request)*

Spaghetti Carbonara - thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper

Risotto - arborio rice, truffle oil, seasonal mushroom and leek (VG)

*Costata di Manzo - 10oz Welsh dry aged rib eye steak (£7.00 supplement) *(GF opt available on request)*

*Pollo Crema - breast of chicken, mushrooms, onions, white wine and cream *(GF opt available on request)*

Spaghetti Abruzzese - thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, tomatoes and chilli

*Agnello - rolled leg of lamb with spinach, pine nuts and red wine jus

DESSERT

Dolce di Natale - traditional Christmas pudding with brandy sauce

Tiramisu - layers of homemade sponge biscuits, drenched in espresso liqueur, topped with mascarpone cream and peach schnapps, dusted with cocoa (V)

Affogato al Café - luxury vanilla ice cream with a shot of espresso (GF)

Pannacotta - homemade cooked cream, infused with vanilla served with winterberry coulis (GF)(VG)

Torta Formaggio - white chocolate cheesecake, blueberry compote

For all Christmas enquiries please contact Jo on 02920 358448 / jo@orgservices.co.uk

Please enquire direct for dietary requirements as we are always happy to tailor dishes to peoples individual needs.
All allergen information is available upon request. Please note, we cannot guarantee our dishes are free of nuts.
An optional 10% service charge will be added to your final bill