



il PAMPERO



CHRISTMAS DAY SET-MENU

£125.00 Per Person

WELCOME DRINK

CA'DEL BOSCO CUVÉE PRESTIGE

Franciacorta, Brut NV

STARTERS TO SHARE

BACCALA MANTECATO

Salted cod whipped with olive oil, crispy & soft white polenta

CARNE CRUDA AL TARTUFO

Hand chopped Fassona beef (served raw), white Alba truffle & Robiola cheese

BEETROOT CARPACCIO (VG)

Thinly sliced roasted beetroot, crispy cavolo nero, hazelnut & mustard oil

PASTAS TO SHARE

TROFIE CARCIOFI E

MENTA (VG)

Trofie in a mint & artichoke ragu

TAGLIOLINI AL RAGU BIANCO

Homemade tagliolini, white veal ragu & Parmesan cream

RISOTTO AL TARTUFO BIANCO (V)

Risotto with 36 months aged Parmesan & white truffle

MAIN COURSE

Please select one main course per guest

BRANZINO AL CARTOCCIO

Seabass fillet baked in paper, olives, tomato, mussels & herbs

TIMBALLO DI ZUCCA (VG)

Pumpkin & vegan ricotta timbale, rainbow chard & pine nuts

FILETTO DI MANZO

8oz Scotch beef fillet, celeriac purée, Porcini mushrooms & a Chianti reduction

TACCHINO NATALIZIO

Turkey roulade with an Italian sausage stuffing, pancetta, Brussel sprouts, chestnuts & pomegranate

SIDES TO SHARE

CAROTE ARROSTO

Roasted carrots in a honey glaze

CAVOLETTI DI BRUXELLES

Brussel sprouts with chilli and garlic

PATATE ARROSTO

Roasted potatoes with garlic and rosemary

DESSERTS TO SHARE

TIRAMISU

Espresso, ladyfinger biscuits & mascarpone cream

GELATO AL PANETTONE

Panettone ice cream, Pandoro, honey & rum macerated chestnuts

DIGESTIVE

LEMONCELLO OR AMARO DEL CAPO

il PAMPERO
ITALIAN BAR & RESTAURANT
