

CHRISTMAS SET MENUS							
CHRISTMAS SET MENU		£21.50 pp		CHRISTMAS SET MENU		£25.00 pp	
STARTER TO SHARE Classic Bruschetta (V) - Toasted Italian bread topped with ripe tomatoes, garlic, fresh basil and extra virgin olive oil; two slices per person. MAINS Tacchino all'Inglese - Traditional roast Christmas turkey with all the festive trimmings Vegetable Lasagne (V) - Layers of pasta baked with seasonal vegetables, rich tomato sauce and creamy bechamel, served with salad or fries. DESSERT Panettone - Traditional Italian Christmas panettone with brandy cream and vanilla ice cream.		STARTERS Minestrone (V) - A warming traditional Italian soup filled with seasonal vegetables and gently simmered in a rich vegetable broth. Goat's Cheese Pastry (V) - Golden baked pastry filled with creamy goat's cheese, served warm for a rich and comforting start. MAINS Roast Sirloin of Beef - Tender slices of roasted sirloin served with traditional festive trimmings. Vegetable Lasagne (V) - Oven-baked pasta, seasonal vegetables, tomato sauce and creamy bechamel, served with salad or fries. Fillet of Sea Bass - Pan-cooked sea bass fillet in a lemon butter sauce with seasonal vegetables. DESSERTS Panettone – Traditional panettone with brandy cream and vanilla ice-cream. Tiramisu - Coffee-soaked sponge layered with smooth mascarpone cream and finished with cocoa. Ice Cream - A selection of creamy Italian-style ice creams.		CHRISTMAS SET MENU STARTERS Prawn Cocktail - Succulent prawns served in a classic cocktail sauce. Minestrone (V) - Traditional Italian vegetable soup, with cannellini beans. Classic Bruschetta (V) - Crisp toasted Italian bread topped with fresh tomatoes, garlic, basil and extra virgin olive oil. MAINS Half Roast Duck with Wild Berry Sauce - Slow-roasted half duck, beautifully tender and served with a rich, sweet and tangy wild berry sauce. Fillet of Sea Bream -Delicate Sea bream fillet in a lemon-butter sauce with seasonal vegetables Pumpkin Ravioli (V) - Delicate pasta parcels filled with sweet pumpkin, finished with sage and melted butter. DESSERTS Panettone – Traditional panettone with brandy cream and vanilla ice-cream. Tiramisu - Layers of coffee-soaked sponge and silky mascarpone cream, dusted with cocoa. Ice Cream - A selection of smooth and creamy Italian-style ice creams.		CHRISTMAS SET MENU STARTERS Wild Mushroom Arancini (V) - Risotto balls with wild mushrooms and a creamy cheese and truffle sauce. Pasta e Fagioli - Pasta and beans in a hearty broth. Smoked Salmon - smoked salmon, served with capers and red onions. MAINS Salmon Fillet - salmon fillet, delicately cooked and seasoned for a light yet satisfying main course. Tagliatelle with Lamb Ragu - ribbon pasta in a slow-cooked lamb ragu. Tacchino all'Inglese - Traditional roast Christmas turkey with all the festive trimmings. DESSERTS Tiramisu - The classic Italian dessert of coffee-soaked sponge layered with mascarpone cream and finished with cocoa. Panettone – Traditional panettone with brandy cream and vanilla ice-cream. Ice Cream - A selection of creamy Italian-style ice creams.	

CHRISTMAS SET MENU	£42.00 pp	CHRISTMAS SET MENU	£52.00 pp	PREMIUM CHRISTMAS MENU	£68.50 pp
STARTERS Minestrone (V) - A warming Italian soup of seasonal vegetables, slowly simmered in a flavoursome broth. Beef Carpaccio - Finely sliced tender raw beef, delicately seasoned in the classic Italian style. King Prawn Skewer - Succulent king prawns grilled on the skewer until tender and lightly charred.		STARTERS Smoked Salmon - Smoked salmon, served with capers and red onions. Duck Spring Roll - Crisp golden pastry filled with tender seasoned duck, balancing crunch and richness. Lobster Soup - A luxurious, velvety lobster soup with deep shellfish flavour and a beautifully smooth finish. Minestrone (V) - A warming traditional Italian vegetable soup, slowly simmered for a rich and comforting flavour.		STARTERS Foie Gras Pate - Rich and silky foie gras pate accompanied by port wine and a sweet apple chutney. Carpaccio di Manzo - Paper-thin slices of premium raw beef, delicately seasoned in the traditional Italian style. Calamari Fritti - Tender calamari lightly coated and fried until crisp and golden.	
MAINS Pappardelle with Veal Ragu - Wide ribbons of pasta tossed with slow-cooked veal ragu, mushroom cream and fragrant truffle oil. Lamb Shank - Slow-cooked lamb shank until meltingly tender, served with creamy mashed potato and seasonal vegetables. Fillet of Cod - Tender cod fillet served with a delicate leek and saffron cream and seasonal vegetables.		MAINS Lobster Linguine - Linguine tossed with succulent lobster in a rich, elegant sauce with artichokes. Rib-Eye Steak - rib-eye steak, in a peppercorn sauce. Halibut - Premium halibut fillet, served with a delicate leek and saffron cream and seasonal vegetables.		MAINS Beef Fillet Wellington - Premium Surrey Farm beef fillet wrapped in golden pastry for a luxurious centrepiece to your Christmas meal. Lobster Linguine with Artichoke - Linguine with succulent lobster and tender artichoke, bringing together elegant Mediterranean flavours. Dover Sole - 14-16 oz - Whole premium Dover sole, meunière sauce.	
DESSERTS Creme Brulee - Smooth vanilla custard topped with a crisp layer of caramelized sugar. Panettone – Traditional panettone with brandy cream & vanilla ice-cream. Ice Cream - A selection of rich and creamy Italian-style ice creams. Tiramisu - Coffee-soaked sponge layered with silky mascarpone cream and finished with a dusting of cocoa.		DESSERTS Panettone – Traditional panettone with brandy cream & vanilla ice-cream. Chocolate Brownie - Rich chocolate brownie with a soft, indulgent centre. Ice Cream - A selection of smooth and creamy Italian-style ice creams. Tiramisu - Classic Italian tiramisu with coffee-soaked sponge, mascarpone cream and cocoa.		DESSERTS Strudel - Warm traditional strudel wrapped in crisp pastry with a comforting festive filling. Panettone – Traditional panettone with brandy cream & vanilla ice-cream. Tiramisu - Villa Bianca's classic Italian tiramisu, layered with coffee-soaked sponge, silky mascarpone cream and cocoa.	