

The Palmichael

Festive Dinner Menu 2019

3 Courses £29.50pp

To Start

Zuppa della Casa (v) (gfoa)

Home made tomato and roasted butternut squash soup with parmesan ciabatta croutons

Funghi (v) (gf)

Baked Portobello mushrooms, goats cheese, wild cranberry & chilli jam

Burschetta di Salmone (gfoa)

Char grilled bruschetta with Scottish 36hr smoked salmon, horseradish mascarpone & beetroot puree, lemon oil dressing

Antipasta Mista (gf)

A platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, Coppa, mozzarella, olives, roasted vegetables & balsamic dressing

To Follow

Tacchino Arrosto

Traditional roasted Norfolk turkey, local Chipolata sausage, homemade chestnut & panetone stuffing

Bistecca di Manzo (gf) (£3.50 supplement)

Char grilled 8oz "Hereford" sirloin steak with Portobello mushroom, rocket, roasted garlic & black pepper butter

Maiale Arrosto (gf)

Slow roasted pork belly with buttered savoy cabbage, white balsamic onion puree, red wine jus

Filetto di Nasello (gf)

Pan roasted fillet of Scottish Hake with sautéed savoy cabbage, vine tomato sauce & pea shoots

Tagliatelle con funghi (v)

Tagliatelle with sautéed wild mushrooms, roasted garlic, cream & parmesan cheese sauce

All dishes are family served with festive vegetables & sautéed potatoes for the table

To Finish

Warm Christmas pudding with brandy cream sauce

Glazed Amaretto Crème Brule with almond biscotti & dairy ice-cream **GFOA**

Warm chocolate brownies with vanilla ice-cream **GFOA**

Glazed lemon tart & winter berry coulis

Continental cheese platter with grapes, biscuits & roasted pear chutney

Warm Mince Pies for the table

Available from Friday 29th November until Tuesday 24th December 2019 –

Served from Monday to Saturday evening only

V= Suitable for vegetarians – GF = Suitable for Gluten Free diets – GFOA = Gluten Free Option Available on request – All prices include 20% VAT- Service is left to your discretion