

The Palmichael

Festive Lunch Menu 2019

2 Course £17.95 per person

3 Course £21.95 per person

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

Bruschetta di Salmone (gfoa)

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

Mozzarella Corrozza (v)

Fried Mozzarella in herb bread crumbs, warm tomato sauce, balsamic dressing & basil pesto

To Follow

Tacchino Arrosto

Roasted Norfolk Turkey, local chipolata sausage, homemade chestnut & panettone stuffing

Filetto di Nasello (gf)

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

Maiale Arrosto (gf)

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

Tagliatelle con Funghi (v)

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

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

To Finish

Warm Christmas pudding with brandy cream sauce

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

Glazed Amaretto Crème Brule with almond biscotti **gfoa**

Selection of luxury Mövenpick Ice-creams

Warm Mince Pies for the table

Available from Tuesday 3rd December until Tuesday 24th December 2019 –

Served from Tuesday – Friday Lunchtime only