BASILICO CHRISTMAS DAY MENU 5 COURSE £99.95PER PERSON

A GLASS OF PROSECCO ON ARRIVAL

STARTERS

LAMB CHOP MILANESE
CLASSIC ITALIAN DISH MILANESE A POUNDED, BREADED, AND FRIED LAMB CHOPS SERVED WITH NAPOLI SAUCE

PARMIGIANA DI MELANZANE (VE)
STUFFED AUBERGINE, ONION, FRESH BASIL, OREGANO, TOMATO & PARMESAN

HONEY-ROASTED PEAR & PARMA HAM
SERVED WITH DOLCELATTE CHEESE AND DRESSED WITH A POMEGRANATE SYRUP

CLASSIC PRAWN COCKTAIL
PRAWNS, LETTUCE, SPRING ONION, FRESH CHIVES, AND MARIE-SAUCE

MAIN DISHES

HAND-CARVED TURKEY BREAST
SERVED WITH LEMON & THYME STUFFING WRAPPED IN s BACON,
A CUMBERLAND & RED ONION PIG IN BLANKET, YORKSHIRE PUDDING, ROAST POTATOES, AND GRAVY

MONKFISH STEW
CLASSIC FRENCH MONKFISH STEW COOKED IN TOMATOES, GARLIC, ONIONS, LEEKS, WHITE WINE,
AND COGNAC AND SERVED WITH RICE WITH GURNARD, KING TIGER PRAWN, MUSSELS & SQUID

BEEF WELLINGTON
THE CENTRE-CUT PORTION OF THE TENDERLOIN IS SEARED AND WRAPPED IN DUXELLES,
PROSCIUTTO, AND PUFF PASTRY. DUXELLESIS A MIXTURE OF- FINELY CHOPPED AND
COOKED MUSHROOMS, SHALLOTS, AND HERBS, WITH HOMEMADE GRAVY SAUCE

BUTTERNUT SQUASH, CHESTNUT, AND APRICOT ROAST (VE)
MAPLE GLAZED BUTTERNUT SQUASH, CHESTNUT & APRICOT ROAST. SERVED WITH CRISPY ROAST
POTATOES, CARROTS, BRUSSELS SPROUTS, ROASTED PARSNIPS, SPICED RED CABBAGE,
AND A RICH GRAVY, FINISHED WITH PESTO AND A SPRINKLE OF POMEGRANATE SEEDS

RICOTTA RAVIOLI
FRESH SPINACH & RICOTTA RAVIOLI, TIGER PRAWNS & CRAB MEAT COOKED IN CREAMY SAFFRON SAUCE

DESSERTS

CHRISTMAS PUDDING
MIXED VINE FRUITS & ALMONDS, SERVED WARM WITH BRANDY SAUCE (V)

BUTTERNUT SQUASH CAKE
HOMEMADE BUTTERNUT SQUASH CAKE SERVED WITH CREAM

TIRAMISU
CLASSIC HOME-MADE TIRAMISU

CHEESE PLATTER
SELECTION OF THE CHEESE SERVED WITH CELERY, RED ONION CHUTNEY & SAVORY BISCUITS

FINISHING TEA OR COFFEE