



Verona

kitchen & bar

CHRISTMAS MENU

ADULT 4 COURSE - £80 PER HEAD

CHILDREN (UP TO 12 YEARS) 3
COURSE - £30 PER HEAD



TO START

Zuppa di Minestrone soup (G)(D)

Classic Italian Vegetable and Tomato Soup with
Parmesan Croutons and Toasted Bread

Salmon Gravlax (F)(D)(G)

Salmon Gravlax served with Fennel, Raspberry &
Watercress Salad, toasted Rye Bread with a Lemon &
Dill Crémé Fraîche

Goat cheese in Crosta (G)(D)

Grilled Goats Cheese with Caramelised Onion
Chutney served on Toasted Ciabatta with a Rocket
Salad & Red Pepper Coulis

Carpaccio di Cervo (D)

Thinly sliced Venison with Caramelised Fig, toasted
Almonds, Rocket & Parmesan shavings, finished with
a Herb Oil Dressing

THE MAIN

Scaloppin di tacchino allevato a terra (G)(SU)(E)(D)

Turkey Escalope served with Pigs in Blankets, Sage & Onion
Stuffing, Seasonal Vegetables, Duck Fat Roast Potatoes &
Turkey Gravy

Filetto di Manzo (SU)(G)(E)(D)

Well-Marbled Striploin served with Duck Fat Roast Potatoes,
Seasoned Vegetables, Yorkshire Pudding & a Red Wine &
Thyme Jus

Caponata Siciliana (G)(D)

Sauteed Mediterranean Vegetables, with Garlic and mixed
Beans, served with a Neopolitan sauce, and Warm Toasted
Ciabatta finished with Olive Oil

Filetto di nasello al forno (F)(D)

Pan Seared Hake Fillet, Sea Salt & Garlic Potatoes, Buttered
Savoy Cabbage, Green Beans & Confit Cherry Tomatoes with
a Red Pepper & Tomato Sauce



THE DESSERT

Traditional Christmas Pudding (G)(D)(SU)

Traditional Christmas Pudding served with Brandy
Sauce and Red Currants

White Chocolate & Raspberry Cheesecake
(G)(D)(E)

Luxury White Chocolate & Raspberry Cheesecake
served with a Wild Berry Compote

Apple Crumble Tart (G)(D)(E)

Baked Apple Crumble Tart served with Vanilla Ice
Cream & Butterscotch Sauce

TO FINISH

Tea

or

Coffee

served with macaroons



THE LITTLE ONES

To Start

Tomato and Basil Soup (G)(D)

Served with warm Bread

Prawn Cocktail (CR)(E)(G)

North Atlantic Prawns on a bed of Gem
lettuce, tomatoes & Cucumber with Marie Rose &
Wholemeal Bread

The Main

Bangers & Mash (D)(SU)

Cumberland Sausages, with Creamy Mashed Potato and
Gravy

Turkey Escalope (G)(SU)

Served with Pigs in Blankets, Roasts potatoes Seasonal
Vegetables & Gravy

The Dessert

Selection of Ice Cream (D)

(Vanilla, Strawberry, Chocolate)

Warm Chocolate Fudge cake (G)(D)(E)

Served with Vanilla Ice Cream

