



28TH NOVEMBER - 23RD DECEMBER

*Festive  
Menu*



**Verona**  
Kitchen & Bar



## TO START

Zuppa di Patate e Porri (D)(G) £7

Leek and Potato Soup with a Drizzle of Crémé Fraiche served with warm Crust Bread

Pate di Fegato di Pollo (D)(E)(SU)£8.50

Potted Chicken Liver Parfait, caramelised Onion Chutney, served with warm toasted Bread and Parsley Butter

Cocktail di Granchio e Gamberetti (G)(CR)(E) £10

Shredded Crab and North Atlantic Prawns with a mixed Salad and Avocado served with Marie Rose and Focaccia toast points

## THE MAIN EVENT

Scaloppine di Tecchino Allevato a Terre (G)(SU) £16

Turkey escalope served with Pigs in Blankets, Sage & Onion Stuffing, Seasonal Vegetables, Duck fat Roast Potatoes, and a Red Wine & Thyme Jus

Stinco D'angelo Brasato (SU)(D)£17

Slow Braised Lamb Shank served with Creamy Mashed Potato and Seasonal Vegetables with a Lamb & Mint Rosemary Jus

Filetto di Merluzzo al Forno (F)(SU)(D)£18

Lemon and Herb baked Cod Loin, Garlic & Herb sauteed Potatoes, and Tenderstem Broccoli finished with a Salsa Verde

Stuffed Aubergine (D) £14

Aubergine stuffed with garlic Mediterranean vegetables, tossed in napoli sauce, topped with for fi latte mozzarella and bakend until golden, Served with a mixed salad

## DESSERT

Traditional Christmas Pudding (SU)(D)(G) £6.50

Served with Brandy Sauce and Red Currants

Sticky Toffee Pudding (G)(D)(E)(S)£7

Served with Toffee sauce and Custard

Chocolate Fudge Cake (G)(D)(E) £7

Served with Vanilla Ice Cream



