

christmas menu

STARTERS

CAPRINO FRITTO

Deep fried goat cheese, beetroot puree raisin bread crouton

ZUPPA DI CASTAGNE

Creamy chestnut soup, almond flakes, truffle oil, crispy pancetta

ROTOI DI SALMONE

Smoked salmon rolls filled with white crabmeat, avocado puree

TERRINA DI FEGATO D'OCA E ANATRA

Duck and foie gras terrine toasted brioche and apple puree

RAVIOLI DI RICOTTA

Spinach and ricotta cheese ravioli in cream sauce and garden peas

MAIN COURSES

ALL OF THE MAIN COURSE DISHES ARE SERVED WITH MIXED WINTER VEGETABLES & ROAST POTATOES

TAGLIATA DI FILETTO

Prime sliced fillet of beef, seasoned with thyme, rosemary, oregano & brandy, cream and peppercorn sauce

POLLO CON GAMBERI

Chicken supreme, lobster & prosecco sauce, silver onions & shell on crevette

TACCHINO DI NATALE

Free range turkey, chipolata sausage, classic four seasons stuffing, cranberry juice

COSCIOTTO D'AGNELLO

Slow braised lamb shank, winter vegetable ragout

GNOCCHI AL DOLCELATE

Purple gnocchi with dolcelate sauce almond flakes and spinach

BRANZINO

Sea bass fillet with limoncello, cream, saffron and mussels

DESSERTS

PANNA COTTA

Creamy vanilla- flavoured panna cotta with mixed - berry coulis

TIRAMISU

Traditional Italian finger sponge dessert

FORMAGGI MISTI

Cheese platter, grapes, celery

SORBETTO ALL LIMONE

Refreshing lemon sorbet

LUNCH

2 COURSES £25.95

3 COURSES £31.95

DINNER

3 COURSES £31.95

10% service charge will be added to the bill

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TERMS & CONDITIONS. Parties over 15 persons would probably be served on two tables and each party is recommended to have one person in charge. In addition to festive fayre you will have party crackers and hats on the table to enhance the atmosphere. In order to serve our customers more satisfyingly we would like to ask for their meals to be ordered in advance. Bookings for the Christmas period are only taken with a deposit and are non-refundable. Plain meals can be served on request.

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