



PIAZZA ITALIANA

GROUP MENUS

£ 5 0 PER PERSON

STARTERS to Choose

Marinated Salmon Crudo with Crab Cream, Shallots, Fresh Chili and Parsley
Slow Cooked Sliced Turkey with Tuna Sauce, Raisin Puree and Pomegranate Seeds
Cured Beetroot Carpaccio with Pecan Nuts, Watercress, Horseradish Cream and Goat Cheese

MAIN COURSE to Choose

Oven Baked Garlic Prawns with Parmesan, Parsley and Garlic Ciabatta
Tuscan Roasted Pork Belly with Green Beans, Lemon and Gravy
Winter Vegetable Tart with Hazelnut and Carrot Cream

DESSERT

Christmas Chocolate Pudding

£ 7 0 PER PERSON

STARTERS to Choose

Grilled Seafood Mix with Olive Oil Lemon and Parsley Dressing
Grilled Duck Breast on Mulled Wine Jelly Pillow
Asparagus Cream Soup with Ricotta and White Truffle

MAIN COURSE to Choose

Potato Crusted Halibut with Grilled Asparagus and Creamy Lemon Sauce
Herb Crusted Rack of Lamb with Thinly Sliced Oven Baked Potatoes and Mint Sauce
Tagliolini with Creamy Pecorino Sauce and White Truffle

DESSERT

Goat Cheesecake with Raspberry Coulis and Honey Glazed Nuts

£ 9 0 PER PERSON

STARTERS to Choose

Seven Fish Seafood Salad with Pickled Bell Peppers, Olives and Artichokes
Beef Fillet Tartare with Slow-Cooked Egg Yolk Cream and Sturgeon Caviar
Parsnip Panna Cotta with Caramelised Brussel Sprouts, Baby Carrots, Kale and Red Cabbage

MAIN COURSE to Choose

Oven-Baked Black Cod Fillet with Creamy Acini de Pepe, Squid, Clams and White Wine Sauce
Beef Wellington with Grilled Asparagus and Red Wine Sauce
Roasted Artichokes with Garlic, Sage and Parmesan

DESSERT

Gingerbread Cheesecake Snowball



PIAZZA ITALIANA

Christmas Eve Menu

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Mussel Cream Soup with Steamed Oyster, Clams and Herbs

Langoustine Crudo with Citrus Dressing, Pickled Shallots, Chives
and Fresh Chili

Tagliolini with Creamy Pecorino Sauce and White Truffle

Oven Baked Black Cod Fillet with Creamy Acini de Pepe, Squid,
Clams and White Wine Sauce

Lamb Fillet Wellington with Cauliflower Cream and Gravy

Cranberry Sorbet with Sea Buckthorn

Gingerbread Cheesecake Snowball

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£110 PER PERSON