



Lollo Rosso

— CHRISTMAS MENU —

Christmas Menu

LUNCH 2 COURSES £27.95, 3 COURSES £31.95
DINNER 2 COURSES £33.95, 3 COURSES £38.95

STARTERS

FUNGHI DI NATALE

Sautéed button mushrooms, onions, brandy and cream

MELONE AL GRAND MARINER CON SORBETTO

Balls of melon soaked in Grand Mariner, topped with sorbet

TRADITIONAL PÂTÉ

Smooth chicken liver pâté infused with Port and Marsala wine, with orange salad and rustic toast

ZUPPA DI GIORNO FESTIVO

Fresh homemade soup of the day

INSALATA TRICOLORE

Tomato, mozzarella and avocado salad

AVOCADO NATALE

Oven baked avocado stuffed with baby prawns, smoked salmon, in a blue cheese and cream sauce

GAMBERONI TEMPURA

King prawns in a light tempura batter served with sweet chilli sauce and garnish

PRAWN COCKTAIL

Traditional 'Prawn Cocktail' with Marie Rose sauce on a bed of salad

ALLERGEN ADVICE | DISHES MAY CONTAIN ALLERGENS, IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF STAFF. **WE USE G.M. SOYA OIL**

 VEGETARIAN  VEGAN
 GLUTEN-FREE

MAINS

TACCHINO NATALIZIO AL MODO INGLESE

Local breast of turkey, served with homemade traditional sage and onion stuffing chipolatas

SALMON WELLINGTON

Fillet of salmon wrapped in filo pastry with a creamy lobster bisque

SEA BASS AQUA PAZZA

Fresh sea bass cooked in a light cherry tomato and basil sauce

RAVIOLI AL GRANCHIO E GAMBERETTI

Fresh ravioli filled with crab and prawn served in a tomato sauce with a touch of chilli

MANZO A LA STROGANOFF

Pan fried strips of fillet steak simmered in red wine, brandy and mustard sauce, served with rice

POLLO CHASSEUR

Pan fried chicken breast with onions, peppers, mushrooms in a tomato sauce with a touch of cream

MELANZANA PARMIGIANA

Baked aubergine with tomato, mozzarella and basil

POLLO GAMBERETTI

Chicken fillet and king prawns with a lobster bisque finished with cream

DESSERTS

PROFITEROLES

TIRAMISU

SELECTION OF ICE CREAMS



Menu Starts 1st December
Closed Christmas Day, Boxing Day & New Year's Day
No happy hour during December

Lollo Rosso
— ITALIAN RESTAURANT —