



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 with parmesan and fresh parsley.

TRADITIONAL PÂTÉ

Smooth chicken liver pâté infused with Port and Marsala wine, with caramelised red onion chutney

ZUPPA DI GIORNO FESTIVO

Fresh homemade soup of the day

CAPRINO

Oven baked goats cheese on rustic toast topped with honey and walnuts

COCKTAIL DI GAMBERETTI

Fresh baby prawns, with whiskey and Marie rose sauce on a bed of salad

SANGUINACCIO

Black pudding served with a cracked green peppercorn and rich brandy cream sauce

COZZE BABBO

Fresh steamed mussels in a tomato and spicy nduja sauce

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

Locally sourced breast of turkey, served with pigs in blankets, homemade traditional sage and onion stuffing and gravy. Served with seasonal veg or hand cut chunky chips.

SALMON WELLINGTON

Fillet of salmon wrapped in filo pastry with a creamy lobster bisque. Served with seasonal veg or hand cut chunky chips.

SEA BASS AQUA PAZZA

Fresh sea bass cooked in a light cherry tomato and basil sauce. Served with seasonal veg or hand cut chunky chips.

RAVIOLI AL GRANCHIO E GAMBERETTI

Fresh ravioli filled with crab and prawns 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 seasonal veg or hand cut chunky chips.

POLLO CHASSEUR

Pan fried chicken breast with onions, peppers & mushrooms in a tomato sauce with a touch of cream. Served with seasonal veg or hand cut chunky chips.

MELANZANA PARMIGIANA

Baked aubergine with tomato, mozzarella, basil & parmesan

POLLO GAMBERETTI

Chicken breast fillet and king prawns with a lobster bisque, finished with cream. Served with seasonal veg or hand cut chunky chips.

DESSERTS

PROFITEROLES

TIRAMISU

SELECTION OF ICE CREAMS



Menu Starts 1st December

Closed Christmas Day, Boxing Day & New Year's Day

No happy hour or special lunch menu during December

Lollo Rosso
— ITALIAN RESTAURANT —