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BORSALINO CHRISTMAS MENU

AFFETTATO MISTO

Italian cured meats served with homemade Italian bread, sun-blushed tomatoes & Campania D.O.P mozzarella

FAGOTTINO

Goats cheese & fresh cranberries wrapped in a filo pastry garnished with walnuts & a cranberry coulis

TERRINA D'ANATRA

Duck terrine served with toasted homemade Italian bread & an orange glaze

FILETTO DI SALMONE

Whisky cured salmon fillet with beetroot, creme fresh & blinis

LASAGNA

Homemade lasagna with a rich Bolognese sauce

GNOCCHI ZUCCA E CASTAGNE

Pan-fried gnocchi, cream, chestnuts, butternut squash, garlic in a white wine sauce

POLPETTE DI TACCHINO

Turkey mince and pancetta meatballs flavoured with sun dried tomato, basil & parmesan served with spaghetti in a Italian tomato & chilli Napoletana sauce

FAGGIANO AI FUNGHI PORCINI

Pheasant breast with a wild mushroom sauce served with the chefs choice of potato & vegetables

MERLUZZO ALLA PUTTANESCA

Golden breaded cod fillet served on a bed of risotto with fresh tomato, garlic, olives, anchovies and capers

TIRAMISU

Savoiard biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

PANETTONE

Cinnamon & dried fruit bread and butter pudding with a whisky creme anglais

SELEZIONE DI FORMAGGI

Gorgonzola and Asiago cheese with quince jelly and a chilli & roast pepper chutney

2 COURSES £28

3 COURSES £32

10% SERVICE CHARGE FOR TABLES OF 6 AND OVER, RESERVATIONS UP TO 15 PEOPLE

PLEASE NOTE DISHES MAY CONTAIN TRACES OF NUTS. FOOD ALLERGIES & INTOLERANCES - PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER