



Montalbano

Festive Menu ~ 23rd Nov to 22nd December

Available Sunday to Friday

Antipasti

Zuppa di zucca & mascarpone (v)

Chef's homemade roasted butternut squash, chilli & mascarpone soup, crusty bread

Baccalá Mantecato

Traditional venetian salted cod paté, parsley, & olive oil

Terrina di anatra affumicata

Smoked duck terrine, altamura bread & amarena cherry compote

Formaggio fritto

Deep fried breaded primo sale cheese, Sicilian sweet & sour red pepper chutney

Secondi

Tacchino di Natale

Roasted Norfolk turkey, sage & onion pork stuffing, pigs in blanket, roasted new potatoes, seasonal vegetables & homemade gravy

Merluzzo alla Messinese

Pan roasted fillet of cod, cherry tomato, capers, black olive, garlic & white wine

Bocconcini di agnello alle mandorle (n)

Rich lamb, rosemary & red wine stew, chive mashed potatoes and tenderstem broccoli

Ravioli ai funghi (v)

Butter & sage mushroom ravioli, parmesan & truffle oil

Melanzana Parmigiana (v)

Layered layers of fried aubergine, tomato, mozzarella & pesto

Dolci

Panettone di Natale

Homemade panettone bread & butter pudding, amaretto crème Anglaise

Semifreddo alle mandorle

Homemade nougat parfait, chocolate sauce & crushed nougat

Tiramisu

Espresso soaked sponge layered with mascarpone cream

Formaggi mist

Trio of Italian cheeses, biscuits & Sicilian pear chutney

2 Course £30.00 | 3 Course £35.00
Children under 12 years half price

Sample menu subject to change