

CHRISTMAS IN VENICE



CALVERTON

Patchings Art Centre, Oxton Rd,
Nottingham NG14 6NU

GRANBY STREET

173-175 Granby St, Leicester LE1 6FE

LOSEBY LANE

19-21 Loseby Ln, Leicester LE1 5DR



CHRISTMAS

3-COURSE MENU



ANTIPASTI

CHOOSE ONE

Crostini d'Anatra

Toasted artisan crostini topped with tender slow-cooked duck, sweet caramelised onions, cranberry sauce and goat cheese

Gamberoni Aglio e Peperoncino

King prawns sautéed with garlic, chilli, parsley and extra virgin olive oil, served with toasted ciabatta.

Burrata Pugliese (V)

Creamy burrata served with roasted cherry tomatoes, basil oil, touch of truffle oil and toasted Italian bread.

MAINS

CHOOSE ONE

Bistecca di Ribeye al Tartufo

Succulent grilled ribeye steak, served with Parmesan & thyme roasted potatoes, sautéed seasonal greens, and a Barolo red wine reduction.

Add Truffle Butter for £2

Salmone al Forno allo Zafferano

Oven-baked salmon fillet served with saffron mashed potatoes, seasonal greens and a delicate lemon, dill and white wine sauce.

Pollo allo Cesare Gratinato

Tender chicken breast baked with a creamy Caesar-style sauce, topped with a golden Parmesan crust and finished with aromatic herbs.

Risotto al Funghi Selvatici e Tartufo (V)

Creamy Arborio rice cooked with porcini mushrooms, Parmesan and a touch of truffle oil for a luxurious Italian festive classic.

DESSERT

Budino al Toffee

A soft, handcrafted date sponge generously coated in warm toffee sauce, served with vanilla bean ice cream and finished with a crisp caramel shard.



£36.95
PER PERSON