

Peperoncino Restaurant

Christmas Lunch Menu

Amuse Bouche

(Prawn Mousse served with Cucumber Jelly and Fresh Salmon Crackling)

Fresh Pumpkin and Chestnut Soup

(Served with Crème Fraiche and Pancetta and Sage Croutons)

Fresh Chicken Liver Parfait

(Served with Onion and Forest Fruit Chutney, Petite Salad and Homemade Brioche)

OR

Duo of Pork

(Pork Cheek Tortelloni and Roasted Pork Belly served on Fresh Spinach Puree, drizzled with Calvados Cream and Sage Jus)

Slow Braised Goose

(Leg of Goose, Slow Braised in Tawny Port and Chianti Classico RS DCG, Finished with Shiitake Mushroom Sauce & Served with Duchess Potatoes & Seasonal Baby Vegetables)

OR

Veal Osso Buco

(Slow Cooked Veal Osso Buco, Served with Risotto Milanese)

OR

King Prawn and Seabass Roulade

(Fresh Local King Prawns, peeled and wrapped in Fresh Fillets of Sea bass, gently cooked in Fresh Prawn Bisque and served with Fresh Green Leaves Salad and Homemade Sundried Tomato & Olive Crushed Potato)

Apple Tarte Tatin, with Homemade Mince Pie Ice Cream, Brandy Snap and Toffee Sauce

OR

Chocolate Fondant, with Homemade Rum and Raisin Ice Cream and Brandy Snap

Coffee