

ARTEZZAN PRESENTS

Sparkle and Shine

Christmas 24

2 COURSE LUNCH £26.95 3 COURSE LUNCH £31.50

3 COURSE DINNER £37.50

To Start

MOROCCAN SPICED CHICKPEA SOUP [V][VG][GF]

Chickpea and roasted vegetable broth cooked with a blend of fragrant Moroccan spice, topped with garlic croutons and chopped herbs

CURED SALMON TARTARE

Cured in house with Malfy Blood Orange Gin, orange zest and beetroot. Served with a lime and dill crème fraîche, beetroot purée and crisp breads

HAM HOCK TERRINE

Ham hock and pea terrine with a Mediterranean tomato chutney, minted pea purée and toasted sourdough

Main Course

All served with herb-coated roast potatoes, honey glazed roasted parsnips and roasted carrots in an orange glaze

BRAIDED TUSCAN DAUBE OF BEEF [GF]

6-hour slow cooked daube of beef, braised red cabbage, brussels sprouts, smoked paprika pig in blanket and a rich red wine reduction

FESTIVE TURKEY PARCEL

Turkey breast stuffed with a sausage & chestnut stuffing and wrapped in pancetta, smoked paprika pig in blanket, braised red cabbage, Brussels sprouts and a festive jus

FILLET OF BREAM [GF]

Pan-fried fillet of silver bream, citrus crushed new potatoes, white wine cream sauce and grilled asparagus

BAKED FILO PARCEL [V][VG]

Spiced, roasted butternut squash and lentil filo parcel. Served with a pickled fennel & orange salad and fragrant basil dressing

Desserts

CHOCOLATE TORTE

Rich chocolate and salted caramel torte, dark chocolate sauce and Christmas pudding ice cream

PANNA COTTA [GF]

Festive spiced panna cotta, winter berry compôte and a white chocolate tuille

MIXED BERRY SORBET [V][VG][GF]

Fresh berries, mint and lime zest