

# marco @ milano Christmas party menu

## DINNER

3 course £28.50    2 course £22.00

### Starters

- a) Spicy Thai fish cakes with chilli jam, creme fraiche & wild rocket
- b) Spicy chicken livers, dry sherry, peas, crispy shallots & sage on crostini
- c) Spiced Umbrian lentil, smoked pancetta & wild boar sausage soup
- d) Wild mushroom, walnut & blue stilton risotto (v)
- e) penne pasta in a rich slow cooked lamb shoulder ragu topped with pecorino cheese

### Mains

- a) Turkey scaloppine, wild mushrooms, smoked pancetta, sage jus
- b) Roasted pumpkin filled ravioli, buttered chestnuts, peas, sage & parmesan cheese (v)
- c) Pan fried fillet of Salmon on wilted spinach with a creamy thermidor sauce with prawns
- d) Prime pork fillet tenderloin topped with mature stilton melt, parma ham, port jus
- e) Rabbit leg with olives, garlic & rosemary with creamy chilli & thyme polenta

### Desserts

- a) Sticky toffee pudding with toffee sauce & vanilla pod ice cream
- b) Chocolate brownie with coconut ice cream
- c) White chocolate & vanilla panna cotta, marinated fresh berries & shortbread tongue
- d) Baileys cheese cake with fresh winter berries
- e) Lemon posset with fresh raspberries & shortbread biscuit

A, C, D, E main courses are served with vegetables & potatoes of the day.  
B main course is served with a mixed leaf salad.