

Paolo's

• ITALIAN KITCHEN •

Amore e Sapore

Christmas Party Menu

AVAILABLE 1ST – 23RD DECEMBER

FOR PARTIES OF OVER 8 PEOPLE

Three Courses ♦ £42 per person

STARTERS

Bloody Mary Soup (VG)

Spicy tomato soup, celery salt & vodka, olive crisp bread

Mussels (D)

Fresh steamed mussels, shallots, saffron, Prosecco & cream, toasted sourdough

Burrata (V) (D)

Beef tomato, nut-free pesto, black olive tapenade & olive crisp bread

Smoked Chicken Caesar (D)

Cos lettuce, Livia's anchovy dressing, Parmesan, smoked chicken breast & matchstick croutons

MAINS

Roast Turkey (GF)

Norfolk Bronze turkey, goose fat roast potatoes, hot honey parsnips, caraway-infused carrots, balsamic Brussel sprouts, cabbage with pancetta, pigs in blankets, sage & onion stuffing & rich Vin Santo gravy

Vitello ai Funghi (D) (GF)

Thin slices of veal escalope, wild mushroom cream, garlic spinach & skinny fries

Sea Bass (DF) (GF)

Pan-roasted sea bass fillet, crushed new potatoes, tenderstem broccoli, tomato & caper salsa

Girasoli (D) (N)

Pumpkin & sage ravioli, Parmesan cream, toasted pine nuts, crispy sage & Parmesan biscuit

Pennette Gorgonzola (D)

Small penne, creamed spinach, nutmeg & Gorgonzola
Also available with gluten-free spaghetti

Cannelloni (V) (D)

Spinach & ricotta cannelloni, tomato sauce, béchamel & Parmesan, served with a rocket & Parmesan salad

DESSERTS

Chef Howie's Poached Pear

(D) (GF) (N)

Red wine & winter-spiced poached pear, vanilla mascarpone, Amaretto crumb & red wine reduction

Christmas Pudding

(D) (N)

Served warm with brandy cream

Nonna's Trifle

(D)

Italian sponge, amarena cherries, whipped vanilla cream, wild strawberry jelly & custard

V Vegetarian VG Vegan D Contains dairy DF Dairy free GF Gluten free N Contains nuts

Price is for food only — all drinks will be added to your bill. A discretionary 12.5% service charge will be added.

This menu is available for groups of over 8 people only.

For dietary queries or special requests, please email eat@paolositaliankitchen.co.uk