



Christmas Menu

THREE COURSE SET MENU WITH A GLASS OF PROSECCO, BEER OR SOFT DRINK - £44.95pp

PRIMI

HOMEMADE BUTTERNUT SQUASH SOUP (V)

Served with a parmesan crisp

CLASSIC PRAWN COCKTAIL

Juicy Norwegian prawns on a bed of crispy lettuce and served with Marie Rose sauce

INSALATA CAPRESE TRICOLORE (V)

Buffalo mozzarella, sliced tomatoes & avocado, drizzled with extra virgin olive oil & balsamic

PÂTÉ

Homemade chicken liver pate served with redcurrant jelly and crispy toast

FUNGHI ALL'AGLIO

Button mushrooms sautéed in parsley, garlic butter and a splash of white wine

SECONDI

TRADITIONAL TURKEY TREAT

*Tender Norfolk turkey, pigs in blankets, homemade sage & onion stuffing, cranberry sauce and gravy served with
roast potatoes*

LASAGNA

Layers of sheet pasta, minced beef & béchamel, smothered in a rich Bolognese sauce & baked in the oven

SEABASS MEUNIERE

*Whole filleted sea bass cooked in butter, fresh lemon juice, finished with a touch of white wine and parsley and served
with vegetables and roast potatoes*

SIRLOIN AL PEPE

Sirloin steak cooked with peppercorns, brandy & cream, served with vegetables and roast potatoes

RISOTTO FESTIVALE (V)

Arborio rice gently cooked with wild mushrooms, pine kernels, chopped apricots in a light creamy sauce

DOLCI

CHRISTMAS PUDDING

Laced with Brandy sauce

TIRAMISU

Homemade Italian dessert served with cream or ice-cream

GELATO

Ice-cream with a choice of three flavours

CHEESECAKE

Homemade cheesecake served with cream or ice-cream

LEMON SORBET

Light and refreshing citrus sorbet

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A discretionary service charge will be added to your bill.

Our kitchen handles many recognised allergens. Please inform a member of staff of any food allergies or intolerances when placing your order.

Merry Christmas from the team at Giorgio's

www.giorgiosmanchester.com