

PANEVINO

ITALIAN RESTAURANT

Christmas

MENU

TWO CORSES FOR £25.95 OR THREE CORSES FOR £29.95

STARTERS

PORCHINI MUSHROOM SOUP (V)

Porchini mushroom soup with truffle oil, served with homemade bread

SALMONE SURPRESE

Mascarpone stuffed smoked salmon rolls, served with rocket

ARANCINI BALLS

Deep fried Italian rice mixed with bolognese, green peas, covered in bread crumbs, served with rocket and homemade pomodoro sauce

AVOCADO TRICOLORE (V)

Sliced avocado, mozzarella, sliced beef tomatoes, finished with homemade pesto dressing

FORMAGGIO DI CAPRA (V)

Portobello mushroom, topped with oven baked goats cheese and caramelised onion, served with rocket salad

MAINS

TACHINO NATALE

Slow roasted turkey breast, stuffed with italian sausage meat and wrapped with italian pancetta. served with seasonal roasted vegetables and new potatoes

VITELLO SALTIMBOCA

Pan fried veal escalope topped with parma ham and sage, in white wine butter sauce, served with mashed potatoes and rocket salad

SALMONE ALLO SPUMANTE

Pan fried salmon filet with king prawns, cooked in champagne creamy sauce, served with roast vegetables and roast potatoes

BISTECA DIANE

Grilled sirloin steak topped with mushroom, shallots in garlic creamy mustard brandy sauce, served with roast potatoes and mixed salad

PAPPARDELLE PRIMIVERA (V)

Pappardelle pasta cooked with aubergine, peppers, porcini mushroom in light bechamel and pomodoro sauce, finished with fresh herbs

DESSERTS

PANETTONE

Traditional oven baked italian cake served with custard or ice cream

TIRAMISU

Traditional Italian homemade dessert

STICKY TOFFEE PUDDING

served with cream or ice cream

CHRISTMAS DAY

Menu

WELCOMING GLASS OF PROSECCO
TO START BREAD AND OLIVES OR BREAD AND BALSAMIC

STARTERS

TRADITIONAL MINESTRONE SOUP

Leeks, carrots, potatoes, tomatoes, red beans, onions, celery, leaf vegetables stock, garlic, pasta and parmesan cheese

AVOCADO CARDINALE

Avocado, crayfish, oak smoked salmon, finished with Merry rose sauce

HOMEMADE PATE

Homemade smooth chicken liver pate, served with toasted bread and caramelized onion

PARMA HAM BURRATA

Creamy burrata cheese, topped with Parma ham

MAIN COURSES

TACHINO NATALE

Slow roasted turkey breast, stuffed with Italian sausage meat and wrapped in Italian pancetta, served with seasonal roasted vegetables and roasted new potatoes

FILETTO ROSSINI

28 days matured, grilled fillet steak, served on top of the toasted bread, topped with pate, finished with Rossini sauce and parsnip mash

RAVIOLI NERI SEA BASS

Sea bass ravioli, cooked with crayfish, sundried cherry tomatoes, chili, garlic, clams, in Pernod saffron white wine butter sauce

GNOCCHI PRIMAVERA

Gnocchi cooked with garlic, sundried cherry tomatoes, spinach, broccoli, white wine butter sauce

DESSERTS

CANNOLI / PANATONE

HOMEMADE TIRAMISU / STICKY TOFFEE PUDDING

£65 per Adult / £29 per Child (under 12y/o)

*****All tables are booked for two hours slots. £10 per person deposit required to confirm your reservation. Food pre-orders are required for Christmas day*****