

Panevino Christmas Set Menu 2018

2 courses £24.95 ✪ 3 courses £29.95

Starters

Zuppa Di Cavolo Nero

Aromatic celeriac and cavolo nero (Tuscan kale) soup, served with homemade focaccia

Crostino Di Scozia

Toasted sourdough bread, topped with Scottish smoked salmon, rocket leaves, fresh dill, mascarpone and a wedge of lemon

Salsiccia e Fagioli

Pancetta, sage and rosemary Italian bean stew, topped with fennel and chilli sausage, served with homemade bread

Arancini Franzolo

Fried Sicilian rice balls filled with beetroot, mozzarella and parmesan, with a blue cheese sauce and dressed mixed leaves

Mains

Ravioli D'Oro

Handmade ravioli filled with creamy burrata mozzarella, with a delicate fresh basil and butter emulsion

Guanche Di Maiale

Braised pork cheek served with baked apple, Dijon mustard, mashed potato and a rich Chianti red wine jus, garnished with pancetta crisps

Risotto Regalo

A beautiful butternut squash risotto with a crispy sage and goat's cheese crumb

Manzo Di Natale

Scottish fillet of beef medallions with a velvety Marsala and porcini mushroom reduction, served with crispy rosemary potatoes and honey-roasted root vegetables

Pesce Festivo

Oven-baked hake, wrapped in Parma ham, served with an Italian white bean puree, seasonal vegetables and a herb-infused cream

Desserts

Riso Dolce

Baked vanilla and cinnamon rice pudding, with cranberry compote and gingerbread mafia

Crostata Di Caramello

Salted caramel and milk chocolate tart, served with sweet mascarpone and homemade nut brittle

Banoffee Budino

Panettone bread and butter pudding with banana and toffee, served with warm chocolate sauce

Torta Di Formaggio

'Textures of amaretto' cheesecake, served with pistachio ice cream