Sapori

ITALIAN RESTAURANT

CHRISTMAS MENU

24TH NOVEMBER – 24TH DECEMBER

2 COURSES £30 | **3 COURSES £35**

STARTERS

Oven-Baked Goat Cheese Medallions
Served with onion marmalade, toasted bread and pomegranate

Minestrone
Traditional Italian vegetable soup

Mixed Vegetable Fritti
Julienne-cut mixed vegetables, lightly fried and served in a paper cornucopia

Prawn Cocktail
Classic prawn cocktail with Marie Rose sauce

Arancino Ragù
Sicilian rice ball filled with slow-cooked ragù, served with tomato sauce

MAIN COURSES

Turkey
Traditional roast turkey with all the trimmings

Salmon with Dill Sauce
Pan-seared salmon with a creamy dill sauce, served with seasonal vegetables and potato

Spaghetti Luciana
Spaghetti with cherry tomatoes, prawns and olives

Battuta di Sirloin
Finely sliced sirloin with rocket and Grana Padano

Risotto with Mushrooms and Blue Cheese
Creamy risotto with mixed mushrooms and blue cheese

DESSERTS

Sticky Toffee Pudding
Warm sticky toffee pudding with toffee sauce and vanilla ice cream

Banoffee Pie
Biscuit base, fresh banana, toffee and cream

Tiramisu
Classic Italian tiramisu

Torta di Cioccolato
Rich chocolate cake with cream or ice cream

TO MAKE A RESERVATION

01704 543602

A DEPOSIT OF £10 PER PERSON IS REQUIRED TO CONFIRM YOUR BOOKING