



Mazzoli Italian Kitchen Pre Christmas

MENU

3 Courses £32.00

Starters

Chefs seasonal soup of the day with herb croutons and warm bread (v) (agf)

Baked festive cranberry meatballs, glazed mozzarella and thyme

*Smooth chicken liver and cognac pate, apple and fig chutney, crisp crostini
(agf)*

*Bruschetta peperonata, roasted peppers, onion, tomato, red wine and fennel
seeds, finished with pecorino shavings (v) (agf)*

Main Courses

*Traditional roast turkey, bacon wrapped chipolatas, sage and onion stuffing,
roasted potatoes, seasonal vegetables and rich roast gravy (agf)*

*Porchetta Toscacna, slow roasted marinated pork, sweet potato puree, seasonal
vegetables, wild mushroom, roasted chestnut and brandy sauce (gf)*

*Baked fillet of cod with an almond panko crumb, on a bed of broccoli, white
wine and garlic risotto, crispy vegetables (agf)*

*Wild mushroom and truffle risotto, with toasted chestnuts and parmesan
shavings (v) (gf)*

Desserts

Chocolate orange cheesecake with stracciatella gelato and Aperol coulis

Traditional christmas pudding served with brandy sauce (agf)

*Meringue nest filled with double cream gelato, Amarena cherries soaked in
amaretto and milk chocolate shavings (gf)*

AVAILABLE 3RD DEC TO 23RD DEC BOOK NOW 01620 822221
TO CONFIRM YOUR BOOKING
A £10 NON REFUNDABLE DEPOSIT REQUIRED PER PERSON