

A CHRISTMAS CELEBRATION



Christmas Day Menu

2026

Christmas

DAY MENU 2026

PAGLIACCI RESTAURANT

£80

PER PERSON

STARTERS

ZUPPA DI ARAGOSTA

Creamy lobster bisque served with seasoned croutons.

PETTO DI ANATRA AI FUNGHI

Pan-fried duck breast on a bed of creamy mushroom sauce.

GAMBERONI AL BURRO

King prawns cooked in a rich butter sauce, served with sautéed mixed vegetables.

PORTOBELLO CON SPINACI E FORMAGGIO DI CAPRA

Baked portobello mushroom topped with spinach and goat's cheese, on a bed of tomato sauce.

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MAINS

TACCHINO RIPIENO

Traditional turkey with stuffing, Yorkshire pudding and gravy, served with chipolatas, mashed potatoes, carrots, sprouts and roast potatoes.

FILETTO CON ASPARAGI E FUNGHI PORCINI

Grilled 10oz beef fillet with a creamy porcini mushroom and asparagus sauce, served with roast potatoes.

CODA DI ROSPO CON PROSCIUTTO E SPINACI

Monkfish fillet wrapped in Parma ham and cooked in a rich butter sauce, served on a bed of spinach with roast potatoes.

RISOTTO CON ZUCCA E GORGONZOLA (V)

Pumpkin risotto finished with butter and dolcelatte cheese.

RAVIOLI ARAGOSTA AI FRUTTI DI MARE

Lobster ravioli in a creamy lobster bisque with mussels, clams and squid.

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DESSERTS

CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce.

TORTA AL CIOCCOLATO

Chocolate fudge cake served warm with vanilla ice cream or cream.

TIRAMISÙ

Savoiardi biscuits, coffee and homemade mascarpone cream, topped with cocoa powder.

PROFITEROLES

Profiteroles filled with fresh cream and topped with chocolate sauce.