Pagliacci

ITALIAN RESTAURANT

Christmas

PARTY MENU

2026

£35
per person

STARTERS

ZUPPA DI BROCCOLI E DOLCELATTE (V)

Smooth broccoli soup with Dolcelatte cheese, served with toasted bread and butter.

SALMONE AFFUMICATO E GAMBERETTI

Smoked salmon and baby prawns with Marie Rose sauce, served with a mixed salad garnish and lemon.

FUNGHI PICCANTI (V)

Pan-fried button mushrooms cooked in tomato sauce with garlic and fresh chilli.

COSTINE DI MAIALE

Slow-cooked pork ribs with homemade barbecue sauce.

CALAMARI

Deep-fried squid rings coated in semolina flour, served with tartar sauce and lemon.

CAMEMBERT (V)

Deep-fried breaded Camembert cheese, served with sweet chilli sauce.

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MAINS

TACCHINO RIPIENO

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

RAVIOLI SPINACI E RICOTTA IN SALSA ALFREDO (V)

Ravioli stuffed with spinach and ricotta cheese, cooked in a creamy cheese Alfredo sauce.

SALMONE ALLA MEDITERRANEA

Pan-fried salmon fillet cooked in tomato sauce with garlic, capers and olives.

BISTECCA AI FUNGHI PORCINI

9 oz grilled sirloin steak, cooked to your liking, served with a rich, creamy porcini mushroom sauce.

POLLO PRINCIPESSA

Pan-fried chicken breast cooked in a rich, creamy mushroom sauce, topped with asparagus.

RISOTTO VEGETARIANO (V)

Arborio rice cooked with saffron, garden peas, courgette, carrots and mushrooms.

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DESSERTS

CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce.

TIRAMISÙ

Homemade mascarpone cream with Savoiardi biscuits soaked in coffee and dusted with cocoa powder.

LOTUS BISCOFF CHEESECAKE

Lotus Biscoff cheesecake served with caramel sauce.

PROFITEROLES

Choux pastry filled with fresh cream and dipped in chocolate mousse.

Telephone

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