



Christmas @ the Cavaliere

2 courses £35 | 3 courses £42



PRIMO

ZUPPA

Soup of the day served with
Home-made foccaccia

RAVIOLI FRITTI

Deep fried beetroot ravioli stuffed with
chickpeas served with a mango salsa

CAPRINO GRIGLIATO

Grilled goats cheese served with
endive salad, and an
apple & pear marmelade

SALMONE

Salmone gravalax, creme fraiche &
chives served with oatcakes

ANATRA AFFUMICATA

Smoked duck breast served with
orange, pecan & fennel salad

PORTOBELLO FUNGHI

Portobello mushroom stuffed with
gorgonzola & chorizio on a
home-made foccaccia

SECONDO

RISOTTO CASTAGNE

Beetroot & chestnut risotto
topped with a basil pesto

RAVIOLI ARAGOSTA

Home-made Lobster filled ravioli
in a white wine, garlic
& cherry tomato sauce

COSTOLETTE DI AGNELLO

Lamb chop with roast potatoes and herb
minted carrots

TACCHINO FARCITO

Turkey Breast with chestnut stuffing,
roast potatoes, chipolatas,
honey glazed carrots & parsnip

NASELLO IN PADELLA

Panfried Hake in a langustine bisque,
sapphire grass & crushed potatoes

PIZZA

Pizza of your choice

DOLCI

CHRISTMAS PUDDING

Traditonal christmas pudding
served with brandy sauce

COPPA PISTACCHIO

Vanilla ice cream, cream of
pistacchio & Pistacchio liqueur

CHEESECAKE

Vanilla, chocolate orange & chilli
cheesecake served with cream

RAFAELLO BOMBE

White chocolate, coconut ice cream
with a hot coconut & caramel sauce

