

AL MOLO

CHRISTMAS 2019 MENU

AVAILABLE 29TH NOVEMBER TO 21ST DECEMBER

STARTERS

SMOKED SALMON WITH STEAMED ASPARAGUS & GARLIC MAYONNAISE (GF)

GRILLED VEGETABLES MOZZARELLA & BASIL PESTO (V) (GF)

CHICKEN LIVER PÂTÉ (GFO)

TRUFFLE & CRAB CAKE WITH GREEN APPLE COULIS

HERITAGE BEETROOT & GOATS CHEESE (V) (GFO)

TUSCAN HAM ANTIPASTO (GFO)

MAIN COURSES

RISOTTO WITH WILD MUSHROOM, TRUFFLE BUTTER & PARMESAN (V) (GF)

PENNETTE WITH AUBERGINE BASIL & TOMATO SAUCE (V)

ROAST TURKEY SAGE & ONION STUFFING (GFO)

PORK FILLET WITH PRUNES IN RED WINE SAUCE (GF)

COD WRAPPED IN PANCETTA WITH RED SPICY LENTILS (GF)

SALMON FILLET WITH SAUTÉED SPINACH (GF)

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND VEGETABLES

DESSERTS

CHEESECAKE WITH LEMON GLAZE & STRAWBERRY COULIS (GFO)

RASPBERRY OR LEMON SORBET (GF)

VANILLA PANNA COTTA & BERRY SAUCE (GF)

WHITE CHOCOLATE MOUSSE WITH A DARK CHOCOLATE
MIRROR GLAZE (GF)

THREE ITALIAN CHEESES SELECTION & BISCUITS (GFO)

£28.00

ONLY AVAILABLE FOR PRE-BOOKED PARTIES
FOOD PRE-ORDER IN ADVANCE, PLEASE

(GF) GLUTEN FREE DISHES *(GFO) GLUTEN FREE OPTION AVAILABLE
AT AL MOLO WE PAY GREAT CARE AND ATTENTION TO ALLERGIES AND INTOLERANCES. KINDLY INFORM OUR STAFF IF
YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS FOR PARTIES OF 5 OR MORE. A DISCRETIONARY 10% SERVICE
CHARGE WILL BE ADDED TO YOUR BILL