

Zero Quattro Restaurant

Christmas Day 2017

Starters

- Zuppa vegetariana -soup of the day.
Timballo di granchio e avocado – seasoned white crab and avocado.
Prosciutto e melone - Parma ham and melon.
Caprino vegetariano -grilled vegetables, goat cheese and balsamic glaze.

Main courses

- Branzino alla griglia
Grilled sea bass fillet, served with mix vegetables and roast potatoes.
Costolette d'agnello
Grilled lamb cutlets with rosemary sauce, served with mashed potatoes and spinach.
Ravioli ricotta e spinaci
Filled pasta with ricotta cheese and spinach served with tomato sauce and a touch of cream.
Tacchino arrosto
Traditional roasted turkey served with cranberry sauce and all the trimmings.
Risotto gamberi e asparagi
Carnaroli risotto with prawns and asparagus.

Desserts

- Souffle al cioccolato
Tiramisu
Banoffee Pie
Coppa pistachio e crema

£49.95per person

Please inform your server of any allergies. A discretionary 10% service charge will be added to your bill.