

ARTEZZAN PRESENTS

# Sparkle and Shine

Christmas 23

2 COURSE LUNCH £25.50    3 COURSE LUNCH £30.50

3 COURSE DINNER £35.50

## To Start

### ZUPPA TOSCANA [V] [VG]

A traditional rich Tuscan soup with mixed vegetables, cannellini and borlotti beans and topped with garlic herb croutons

### DUCK & ORANGE PARFAIT

Served with truffled fig sourdough, caramelised red onion and cranberry chutney and a zesty orange dressing

### ARTEZZAN CURED SALMON TARTARE

Salmon tartare cured in-house with Malfi Lemon gin, tarragon, shallots, crème fraîche and toasted sourdough

## Main Course

All served with garlic and herb roasted baby potatoes, tarragon and honey roasted carrots, Brussel sprouts with pancetta

### ARTEZZAN CHRISTMAS TURKEY

Pancetta wrapped turkey with chestnut stuffing, smoked paprika pig in blanket, braised red cabbage and a festive jus

### HONEY GLAZED SKIN ON SALMON FILLET

Served on our chorizo and mixed bean cassoulet with fresh rocket and finished with orange zest

### BRAISED TUSCAN DAUBE OF BEEF

6 hour slow roasted daube of beef, braised red cabbage, smoked paprika pig in blanket, and a red wine and peppercorn reduction

### BAKED MEDITERRANEAN VEGETABLE TART [V] [VG]

Topped with creamy Greek feta served with a chicory, fennel and orange salad and a citrus dressing

## Desserts

### CHOCOLATE & SALTED CARAMEL TORTE

A rich chocolate and caramel torte with a Christmas pudding crumb and panna cotta ice-cream

### LOUKOUMADES [V]

Greek style doughnuts coated in cinnamon sugar served with a Lotus Biscoff dipping sauce

### FESTIVE SPICED PANNA COTTA

With apple compote covered biscuit crumble served with an apple crisp