

ARTEZZAN PRESENTS:

Sparkle and Shine

2 COURSE LUNCH £29.95

3 COURSE LUNCH £35.95

3 COURSE DINNER £43.95

To Start

CELERIAC SOUP [V] [VG] [NGI]

Served with basil oil and parsnip crisp

HAM HOCK TERRINE

Ham hock and pea terrine with a Mediterranean tomato chutney, minted pea and toasted sourdough

CURED SALMON TARTARE

Cured in house with Malfy Blood Orange Gin, orange zest and beetroot. Served with a lime and dill crème fraîche, beetroot purée and crisp breads

Main Course

FESTIVE TURKEY PARCEL

Turkey breast stuffed with a sausage and chestnut stuffing and wrapped in a pancetta, smoked paprika pig in blanket, carrot puree, braised red cabbage, roasted new potatoes, sauteed cavolo nero, Brussel sprouts and a festive jus

FILLET OF BREAM [NGI]

Pan fried fillet of silver bream, citrus crushed new potatoes, white wine cream sauce and grilled asparagus

BRAISED TUSCAN DAUBE OF BEEF [NGI]

6-hour slow cooked daube of beef, smoked paprika pig in blanket, carrot puree, braised red cabbage, roasted new potatoes, sauteed cavolo nero, Brussel sprouts and a festive

ROASTED BUTTERNUT SQUASH TAJINE TART [V] [VG] [NGI]

Spiced, roasted butternut squash tart, garlic roasted new potatoes, sauteed kale and romesco

Desserts

CHOCOLATE & SALTED CARAMEL TORTE [V]

Rich chocolate and salted caramel torte, dark chocolate sauce and Christmas pudding crumb

MIXED BERRY SORBET [V] [VG] [NGI]

Fresh berries, mint and lime zest

SPICED PLUM CRÈME BRÛLÉE

Sweet shortcrust pastry filled with vanilla crème brulee served with winter spiced plum compote

Festive Cocktails

MULLED WINE SANGRIA 10.50

A Festive twist. Cinnamon, allspice and clove. A warming version of the Spanish favourite.

CITRUS GIN SNOW GLOBE 10.00

A magic mix of sweet and sour. JJ Whitley Gin, Cointreau and Triple Sec. Give it a stir and make a Christmas wish.

AMARETTO SHERRY SOUR 10.50

Naughty and Nice, Sweet Amaretto partnered perfectly with the figgy undertones of Pedro Ximinez.

POACHED PEAR MARTINI 9.75

So sweet, its back again. Liquor 43, Xante Pear, Apple & Vanilla.

Artezzan Drinks Package

SUN AND SEA 75.00

VERDEJO BLANCO, LA VIVIENDA, La Mancha

Zesty wine with lemon and lime flavours and a soft finish

VITA ZINFANDEL ROSATO, IGT Puglia

Sweet and fruity with strawberry, watermelon and a soft finish

SHIRAZ, SOLSTICE, Campania [M] [VG]

Sweet and fruity with strawberry, watermelon and a soft finish

SANTORINI SUNSET 90.00

CONDE VILLAR, Vinho Verde Branco

Light, lively and slightly spritzy with hints of lime and melon

PINOT GRIGIO ROSATO, PARINI, Veneto

Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate

ARNEGUI RIOJA CRIANZA, Rioja

Silky and savoury with red cherry, vanilla and oak spice

BACCHUS RESERVE 125.00

QUINTA DAS ARCAS ARCA NOVA ALVARINHO, Vinho Verde

Vibrant and fruity with peace, citrus and mineral tones

COTEAUX VAROIS, REFLET, ESTANDON, Provence [M] [VG]

Silky and smooth on the palate with a lovely balance between freshness and silky body

ZENZA ORGANIC NERO DAVOLA APPASSIMENTO, Sicily

Lush and intense with raisined fruit, cocoa and a velvety finish

A SPARKLING WELCOME 90.00

PIGALLE, Pigale Prosecco

*Citrus fruit, peach and pear flavours backed by a mouth-filling fizz that is both soft and generous
Enjoy 3 bottles*

FIZZ THE SEASON 150.00

PIGALLE, Pigale Prosecco

*Citrus fruit, peach and pear flavours backed by a mouth-filling fizz that is both soft and generous
Enjoy 5 bottles*