

SASSO DISLEY

CHRISTMAS DAY

£85.00

Includes Christmas crackers.



STARTERS

PARFAIT ALLA SASSO

Smooth chicken & duck liver pâté in whipped truffle butter, cranberry & orange marmalade, toasted rustic bread

TARTARE DI MANZO

Hand-diced prime beef fillet with shallots, pickles, Dijon mustard aioli, truffle honey drizzle, and bread crisps

FUNGHI CAPRESE AL FORNO V

Baked Portobello mushrooms with tomato, mozzarella, herb & lemon pangrattato

RISOTTO CON SALMONE

Arborio risotto with green peas & spinach purée, garnished with cold smoked salmon and fresh cranberries

LEMON & PROSECCO SORBET

MAINS

TACCHINO ARROSTO

Herb-roasted turkey crown, turkey ballotine with sage & onions, chipolata wrapped in pancetta, served with parsnip & potato purée, honey-glazed carrots, and cranberry gravy

FILETTO DI MANZO

Charcoal-roasted prime beef fillet served pink, accompanied by fondant potato, honey-glazed carrots, truffle & brandy jus

IPPOGLOSSO

Roasted halibut supreme with buttery champagne & tarragon sauce, served with fondant potato & tenderstem broccoli

CAVOLFIORE V

Spiced cauliflower florets roasted with garlic, served over chickpea & sesame purée with almonds and salsa verde

DESSERTS

FONDANTE AL CIOCCOLATO

Warm chocolate fondant served on chilled raspberry crème anglaise

TORTA FORMAGGIO

Orange and clementine set cheesecake with forest fruit couli



HOMEMADE MINCE PIE

Add some festive cheer and upgrade to Tea or coffee, served with a homemade Mince pie for £5.95



Please note: Full allergen menus are available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee that our dishes will be free from traces of these products; therefore, we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish, and duck dishes may contain bones.