

SASSO DISLEY



CHRISTMAS FAYRE MENU



Two courses: £45.00 | Three courses: £50.00
Includes Christmas crackers.

STARTERS

RIBOLLITA ALLA TOSCANA V

Tuscan white beans and vegetable soup, parmesan focaccia croutons.

RAVIOLI AL GAMBERO ROSSO

Egg pasta parcels filled with red prawns in a creamy bisque with prawns.

PATE ALLA SASSO

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

BURRATA CON FARRO PERLATO V

Creamy burrata cheese, pearl barley and apricot salad, mulled wine caviar.

CALAMARI FRITTI

Deep-fried squid rings, pickled vegetable garnish, Romesco aioli.

MAINS

TACCHINO ARROSTO

Grilled turkey escalope marinated in orange and thyme, turkey meatball with redcurrant gravy, crispy turkey bacon.

GNOCCHI CON ZUCCA V

Butternut squash and potato dumplings with roasted butternut squash and parmesan purée, tenderstem broccoli and toasted almonds.

POLLO CON SALMONE

Corn-fed chicken roulade with smoked salmon, creamy tomato and prawn sauce.

OCCHIO DI BUE

Charcoal-grilled prime beef rib-eye steak, creamy wild mushroom and truffle sauce.

BRANZINO

Sea bass fillets baked with chestnut and wild rocket pesto, lemon oil drizzle.

SIDES

PATATE FRITTE

Hand-cut chips.

£5.50

PURÈ DI PATATE CON TARTUFO

Creamy mashed potatoes with truffle.

£7.00

BROCCOLETTI

Tenderstem broccoli with garlic and chilli oil.

£6.50

INSALATA MISTA

Mixed Italian salad with citrus dressing.

£6.50

PATATE NOVELLE

Sautéed new potatoes.

£6.50

PISELLI CON CREMA

Garden peas with onions and cream.

£6.50

SPINACI AL BURRO

Wilted spinach with garlic butter.

£6.50

INSALATA RUCOLA

Wild rocket salad with parmesan cheese and balsamic glaze dressing.

£6.50

DESSERT

TORTA CAPRESE

Gluten-free almond and chocolate torte cake, vanilla gelato.

PANETTONE AL FORNO

Italian sweet bread and butter pudding with mixed peel and chocolate, served warm with vanilla custard.

TORTA FORMAGGIO

Clementine-flavoured set cheesecake, crushed meringues and tangy 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.