



## *Christmas at Bolton's*

### **Silver Menu**

#### **Starters**

##### **Gravlax di Salmone**

Salmon gravlax, featuring slices of cured salmon and dill served with beetroots and baby spinach GF

##### **Zuppa di Zucca**

Butternut squash soup, with a touch of chilli VG

##### **Funghi Trifolati**

Forest mushrooms sautéed to perfection in a fragrant blend of garlic, parsley, and olive oil GF, VG

##### **Penne Amatriciana**

Penne pasta tossed in a rich tomato sauce with caramelized onions and crispy pancetta

#### **Main Courses**

##### **Tacchino Natalizio**

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing, drizzled with traditional jus. Served alongside chipolatas and side vegetables

##### **Vitello al Tartufo**

Tender veal infused with the aroma and flavour of black truffles served with side vegetables GF

##### **Orata allo Zafferano**

Seabream with prawns and saffron sauce, served with side vegetables

##### **Risotto Porri e Zucchine**

Italian risotto with leeks and courgette sauce VG

#### **Desserts**

##### **Panettone e Butter Pudding**

Panettone, a beloved Italian holiday cake, transformed into an indulgent butter pudding V

##### **Traditional Tiramisu**

Layers of ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream. V

##### **Vegan Vanilla Cheesecake**

Vegan vanilla-infused cheesecake VG, GF

##### **Christmas Pudding**

Iconic Christmas pudding, bursting with warm spices, and dried fruits, finished with brandy sauce. V

**£ 45**



## *Christmas at Bolton's*

### **Gold Menu**

#### **Starters**

##### **Carpaccio di Pescespada**

Delicate slices of swordfish with red peppers, grapefruit, capers, spring onions, drizzled with olive oil GF

##### **Affettato Misto**

Selection of thin-sliced mixed Italian salami: coppa, prosciutto, mortadella, salami Milano, served with pickles GF

##### **Paccheri al Ragu' di Manzo**

Large tube pasta tossed in a rich ragu sauce made from tender diced beef fillet and tomato sauce

##### **Polenta ai Funghi**

Baked polenta with mixed mushrooms VG, GF

#### **Main Courses**

(Served with side vegetables)

##### **Tacchino Natalizio**

Traditional Christmas feast with succulent turkey, prepared with sage and onion stuffing, drizzled with traditional jus. Served alongside chipolatas and side vegetables

##### **Stinco D'Agnello**

Lamb shank with aromatic rosemary and caramelised red cabbage served with side vegetables

##### **Bistecca di Manzo al Porto**

Prime beef cooked and enhanced by a port wine with fennel pure and crispy kale with side vegetables GF

##### **Branzino alla Griglia**

Grilled fillets of sea bass, marinated in olive oil, zesty lemon, and fresh herbs Served with side vegetables GF

##### **Melanzane al Forno**

Baked aubergine with cappers, pepper and tomato sauce VG, GF

#### **Desserts**

##### **Pannacotta alla Frutti Rossi**

Sweet Italian custard with red berry sauce GF

##### **Tiramisu Classico**

Layers of delicate ladyfingers soaked in espresso and liqueur, with a rich mascarpone cream V

##### **Torta al Cioccolato e Caramello**

Chocolate and caramel cake VG

##### **Christmas Pudding**

Iconic Christmas pudding, bursting with warm spices, dried fruits, and finished with brandy sauce V

**£ 60**