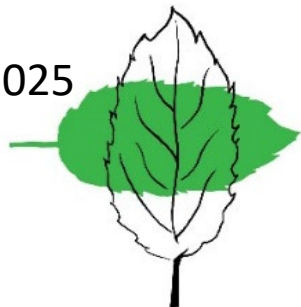


2025



IL BASILICO

CHRISTMAS DAY MENU



Amuse-bouche

Tortellini in Brodo

"Tortellini pasta served with consommé"



Starters

Salmon Gravadlax

"Gravadlax salmon, creme fraiche and horseradish sauce, salmon bruschetta and salmon caviar"

Panzerotti, salumi e mascarpone

"Fried pizza dough bites served with mascarpone cheese, and cured Italian meats"

Fondue

"Baked taleggio cheese with truffle, organic honey and toasted bread"



Mains

Turkey

"Chestnut stuffing, pig in blanket, roasted vegetables, brussel sprouts, cranberry sauce, bread sauce and port gravy"

Sea Bream

"Sea bream fillet served with sautéed potatoes, asparagus, mini prawns and saffron creamy sauce"

Linguine trabaccolara

"Shredded seabass, mussels, prawns and fish bisque"

Beetroot risotto V VE

"Arborio rice, candy beetroot and toasted pine nuts"

Rib eye steak

"Grilled Rib eye steak served with grilled tomato, flat mushroom, chips and a sauce of your choice"



Deserts

Christmas pudding

"Served with vanilla anglaise"

Winter Spiced Bread & Butter Pudding

"Served with vanilla anglaise"

Crème Brulé

"Baked custard with a brittle top of melted sugar"

Affogato

"Vanilla ice-cream, espresso coffee and amaretto liquor"



Cheese selection

"Selection of italian cheeses & accompaniments"



Filter Coffee or Tea & Mince Pie

£102.50 Per person – five courses
&
Champagne Buck's Fizz.

£49 For children aged under 10*

*3 courses only

ALLERGENS: Ask a member of staff. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens so kitchens are busy environments, we cannot guarantee their total absence in our dishes. **Cancellation policy:** For any amendments and cancellations within 72 hours the deposit will become non-refundable. There is a discretionary 12.50% service charge for parties of 5 or more.