

le tre sorelle

Christmas Menus

AVAILABLE FROM 22ND NOVEMBER TILL 25TH DECEMBER

OPEN CHRISTMAS DAY

12:00PM - 6:00PM

CLOSED BOXING DAY


£10 NON-REFUNDABLE DESPOSIT REQUIRED FOR ALL GENERAL CHRISTMAS RESERVATIONS

£30 NON-REFUNDABLE DESPOSIT REQUIRED FOR CHRISTMAS DAY BOOKINGS


LAST DATE FOR CHRISTMAS DAY ORDERS: 15TH DECEMBER

Key Information

 Gluten Free

 Vegan

 Vegetarian

 Spice, ranging from 1 to 5, 1 being mild and 5 being very spicy

* Dishes are available gluten free or vegan

PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

FOR BOOKINGS:

reservations@letresorelle.co.uk

www.letresorelle.co.uk

01322 221530



CHRISTMAS DINNER - 3 COURSES £28.95

(TUESDAY – THURSDAY 5:30PM – 10:00PM)

3 COURSES £25.95

(SUNDAYS 12:00PM – 9:00PM)

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🍅 Vegan

🌿 Vegetarian

🌶️ Spice, ranging from 1 to 5, 1 being mild and 5 being very spicy



Starters:

Crostini Di Mozzarella E Parma

Mozzarella cheese on homemade toasted bread topped with parma ham

Polpette Della Casa 🌶️

Homemade meatballs cooked in a tomato sauce with garlic, chilli, and herbs

Rollini Di Salmone Affumicato 🍷

Smoked salmon stuffed with cream cheese and chives

Zuppa Di Porro E Patate 🍅🌿

Homemade leek and potato soup served with a slice of bread

Bufala Caprese 🍷🌿

Tomato, basil, and mozzarella cheese drizzled in extra virgin olive oil

Melanzane Parmigiana 🌿

Baked layers of aubergine with tomato sauce and mozzarella topped with parmesan cheese

Mains:

Pollo Valdostana 🍷

Chicken breast cooked with onion, mushroom and fontina cheese in a white wine cream sauce served with rosemary roast potatoes and seasonal vegetables

Pollo Milanese

Chicken breast in breadcrumbs lightly fried served with spaghetti in a tomato sauce with herbs

Bistecca Di Agnello 🍷

Grilled lamb steak served with rosemary roast potatoes, salad and mint sauce

Scaloppina Ai 4 Formaggi

Pork loin cooked with fontina, gorgonzola, parmigiano, and mascarpone served with rosemary roast potatoes and mixed vegetables

Salmone Al Forno 🍷

Oven baked salmon fillet with olive oil, lemon juice and herbs served with rosemary roast potatoes and seasonal vegetables

Risotto Asparagi 🍷🍅🌿

Italian rice cooked with asparagus and onion

Desserts:

Tiramisu

Homemade coffee cake

Panna Cotta 🍷

Homemade Italian cream dessert served with strawberries

Walnut Cheesecake

Homemade cheesecake topped with walnuts and honey

Torta Cioccolato

Homemade chocolate tart served with vanilla ice cream

Christmas Pudding

Traditional christmas pudding served with brandy sauce

Mango Sorbet 🍷🍅

Made with mango puree for a light, refreshing and dairy free dessert with a tropical taste



CHRISTMAS DAY - 4 COURSES £74.95

CHRISTMAS DAY - 4 COURSES £39.95

(FOR CHILDREN UNDER 12)

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Vegetarian

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Starters:

Burrata E Parma

Burrata cheese on a bed of parma ham and rocket with cherry tomatoes drizzled in basil oil

Arancini

Rolled risotto balls stuffed with a tomato and basil sauce

Antipasto Di Salumi E Formaggi

Dry cured selection of Italian salami with pecorino, mozzarella, gorgonzola cheese, sun dried tomatoes and olives

Specialità Di Mare

Avocado topped with crab meat, prawns and scallops lightly drizzled with mayonnaise

Gamberoni In Camicia

Grilled king prawns wrapped in pancetta

Middle Course:

Zuppa Di Minestrone

Homemade mixed vegetable soup

Mains:

Arrosto Di Tacchino

Traditional roast turkey stuffed with sausage meat, topped with strips of pancetta served with all the trimmings

Polpa Di Agnello

Slow cooked lamb shank served on a bed of mash potato with seasonal vegetables and gravy

Branzino In Crosta Di Patate

Oven baked seabass topped with thin potato slices and thyme served with pea pure and carrots

Calamari Ripieni

Whole squid stuffed with squid meat, prawns, scallops, breadcrumbs, garlic, and parsley served with rocket and tomato salad and roast potatoes

Linguine Con Verdure Alla Griglia

Italian pasta cooked with mixed grilled vegetables, garlic, chilli, and parsley in a light tomato sauce

Desserts:

Tiramisu

Homemade coffee cake

Panna Cotta

Homemade Italian cream dessert served with strawberries

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Torta Cioccolato

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