

*le tre sorelle*

## Christmas Menus

AVAILABLE FROM 22<sup>ND</sup> NOVEMBER TILL 25<sup>TH</sup> 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)

🍷 Gluten Free

🍃 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)

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 upon request



### 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

#### **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

