

Di PAOLO
— GERRARDS CROSS —



Pranzo del Giorno di Natale 2019

Christmas Day Lunch 2019

Di Paolo

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Il Pranzo del Giorno di Natale 2019 Christmas Day Lunch 2019

Stuzzichino

* *Brodo di funghi con tortellini al prosciutto*

Wild mushrooms consommé with
tortellini, parma ham and parmesan cheese.

Or

VG *Passato di topinambur e pastinaca*

Creamy jerusalem artichoke and parsnip soup with
sweet roasted red pepper paste and croutons. GO

Primi

* V *Ravioli di zucca nostrana con amaretti*

Pumpkin ravioli, pumpkin paste with amaretto liquor, grapes, shaved
parmesan cheese, radicchio, toasted pumpkin seeds and extra virgin basil
olive oil.

Salmone Affumicato

Smoked salmon with tomatoes, crostino and goat cheese, blueberry, lemon
balsamic glazing and extra virgin basil olive oil.

Bresaola con profumo di tartuffo

Bresaola "cured beef" from valtellina with leaf salad and honey dressing,
shaved parmesan, cherry tomatoes, white truffle olive oil and balsamic glaze.

* V *Insalata con mozzarella di buffalo*

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot
roasted pumpkins seed, pine nuts, raspberry balsamic, basil extra virgin olive
oil, sun-dried tomatoes and shaved parmesan. VG. Without cheese.

Secondi

* *Tacchino originale*

Turkey fillet wrapped in pancetta gently cooked
with rosemary, sage, thyme and cranberries, served
with roasted potatoes, traditional vegetable, chestnut stuffing and brandy gravy.

Agnello Reale

Grilled rack of lamb cutlets, carrots, roasted garlic sauté potatoes
fried parsnip rigolette finished with madeira sauce.

Sella di capriolo

Grilled venison steak in a blackberry port sauce served with roasted
potatoes, garlic beans and extra virgin basil olive oil.

Sogliola all'aqua pazza con zenzero

Fillet of lemon sole cooked with cherry tomato, ginger, garlic, black olives,
white wine, parsley, spring onions, served with garlic-beans, roasted potatoes
micro salad and extra virgin basil olive oil.

* V *Risotto con boletus e castagne*

Risotto with mixed boletus mushrooms, chestnuts, pecorino cheese, fried parsnip
rigolette, pine nuts and extra virgin basil olive oil. VG. Without cheese.

Dolci

Sorbet

Mixed sorbet

* *Piatto di dolci misti*

A plate of homemade mixed deserts.

* *Piatto di formaggi con frutta*

A platter of italian cheese, crackers with fresh fruit,
walnuts served with honey.

*Denotes dishes containing pork meat. V Denotes vegetarian dishes.

VG Denotes vegan dishes. GF Gluten free. GO Can be made without gluten on request.

* Denotes dishes containing nuts or sesame oil.

£79.90 per person

Deposit of £25.00pp required to confirm booking & Pre-order necessary beforehand

A non- discretionary 12.5% service charge will be added.