



# Christmas Day at **CASPARI** 2023

## **Starter**

### **Lobster Soup (F)**

### **Insalata di Gorgonzola**

Mixed green leaves , Gorgonzola crumbled, red onion with pear slices , walnut and Italian dressing

### **Gamberoni Capesante (F)**

Peeled king prawns and scallops cooked with chilli ,garlic , butter and white wine sauce

### **Fegato di Pollo**

Pan fried chicken liver cooked with caramelised onion and sweet black cherry serve with toasted ciabatta bread

## **Main course**

### **Lobster Imperial (F)**

Cocktails prawns cooked in chilli , garlic and white wine sauce serve with black spaghetti and a whole lobster cut in half

### **Ribeye Steak**

Cooked to your liking with a choice of pepper corn sauce , gorgonzola sauce or butter and herbs serve with sweet potato chips

### **Tacchino**

Traditional roast turkey serve with seasonal vegetable and homemade gravy

### **Pesce (F)**

Pan fried Whole lemon sole cooked with capers , cherry tomato , chilli and white wine sauce and seasonal vegetable

### **Asparagus Ravioli (V)**

Filled pasta Cooked in gorgonzola creamy sauce with asparagus and cherry tomatoes

## **Dessert**

### **Christmas pudding**

### **Blueberry creme brûlée**

### **Homemade Carrot Jam cheesecake Serve with vanilla ice cream**

### **Frangelico affogato**

Thee scoops of vanilla ice cream topped with shot of espresso and shot of frangelico ( hazelnut liqueur )

**Adults £120 per person**

**Children £60 per child + 12% service charge**



