



Party Menu Natale 2022

Zuppa di cavolfiore e caprino (gf)*

Creamy cauliflower soup with goat's cheese & sourdough bread

Burrata con pomodori antichi (v) (gf)

Burrata with heirloom tomatoes & basil oil

Salmone affumicato e avocado (gf)

Smoked salmon with an avocado & lime mousse

Gnocchi di patate

Gnocchi pasta with pancetta & broccoli

Cozze al limone(gf)*

Mussels in a white wine & lemon sauce served with toasted bread

Wellington vegetariano (v)

Vegetarian wellington with beetroot, spinach & butternut squash wrapped in pastry

Pollo ripieno (gf)*

Chicken breast stuffed with spianata salame, sundried tomatoes and cheese

Arrosto di Tacchino Natalizio (gf)*

Traditional roast turkey with all the trimmings

Involtini di pesce spada

Rolled swordfish, filled with raisins, pinenuts, breadcrumbs & herbs with lemon & oil sauce

Bistecca (gf) +£4.00

Rib eye steak with choice of sauce
(gorgonzola, peppercorn, mushroom)

All meat & fish dishes are served with seasonal vegetables & potatoes

Tiramisu'

Espresso-soaked ladyfingers biscuits and layers of lightly sweet cream & mascarpone

Panna cotta

Set vanilla cream with raspberry sorbet & berry fruit

Rum Baba

Classic sponge baba, soaked in rum

Profiteroles

Choux pastry filled with chocolate cream & white

2 Courses £27.95

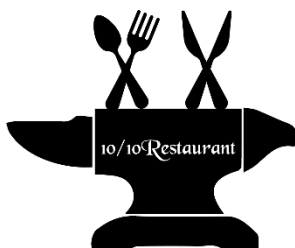
3 Courses £32.95

Christmas crackers on the table

An optional 12.5% service will be added on parties of 6 or more

Menu may be subject to minor adjustment

(v) vegetarian (gf) gluten free (gf)*can be made gluten free



The Blacksmiths Arms
British pub with Italian flair

**PLEASE INFORM OF ANY ALLERGIES OR DIETARY
REQUIREMENT BEFORE ORDERING
FLOUR & NUTS ARE USED IN OUR KITCHEN**