

BACCO

RESTAURANT • BAR

Four courses menu £55 per person

Welcome aperitivo:

A glass of prosecco or Kir Royal

STARTERS:

Baked goat cheese in puff pastry with thyme, honey & red onions marmalade (v)

Seabass cerviche style with marinated fennel

Roasted beetroot & squash, mushrooms, pumpkin seeds & rocket salad (v)

Aubergine parcel with vegetables & mozzarella cheese with tomato coulis (v)

Pan seared scallops, butternut squash puree, honey & orange dressing (*suppl. £2.00*)

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MIDDLE COURSE:

Hand made beef tortelli with butter & sage sauce

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MAIN COURSES:

Pan fried cod, cannellini beans & squid stew

Braised ox cheek, truffled potato puree & roasted root vegetable

Guinea fowl supreme stuffed with spinach & ricotta, celeriac puree

Welsh lamb cutlets (served pink), potato cake & sauteed spinach

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DESSERTS:

Sticky toffee pudding, vanilla ice cream

Dark chocolate fondant served with pistachio ice cream

Cherries tiramisu (savoiardi, mascarpone cream & cherries)

Gorgonzola piccante & taleggio cheese with Italian fruits mustard & biscuits

(Pre-order is required at least 7 days before the Lunch date

A deposit of £30 will be required for all Christmas Day Lunch booking)

PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGIES OR INTOLERANCES.

V DENOTES SUITABLE FOR VEGETARIANS N CONTAINS NUTS

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL