

# IL MICHELANGELO

BUON NATALE

CHRISTMAS FAYRE 2020 • 1-24TH OF DECEMBER  
During normal opening hours

2 COURSES £22.95 • 3 COURSES £26.95

## STARTERS

### ZUPPA DEL GIORNO V

Home-made soup of the day served with bread

### CAPRINO ALLE NOCI V

Oven baked goats cheese accompanied with baby leaf salad, caramelized red onions, walnuts and honey mustard glaze

### GAMBERONI AL MICHELANGELO

Pan fried king prawns in Prosecco and lobster sauce

### TERRINA DI MAIALE

Ham hock terrine served with red chicory, piccalilli and rye bread

### INSALATA D'ANATRA AFFUMICATA

Smoked duck on a bed of portobello mushroom, flavoured with banana shallots, thyme and Madeira dressing, served with bread

## MAINS

### SPIGOLA AL FORNO

Oven baked stone bass served with home-made gnocchi in a Devon crab creamy sauce

### RAVIOLI PANNA E FUNGHI V

Fresh pumpkin and pecorino ravioli bathed in a creamy porcini mushrooms and truffle sauce

### MELANZANA ALLA MILANESE VG

Breadcrumbs aubergine heart served with spicy roasted tomato and basil spaghetti

### TACCHINO DI NATALE

Traditional roast turkey served with all the trimmings

### AGNELLO DI NATALE

Slow cooked lamb shank accompanied with mashed potatoes, sun dried apricots and jus

### MEDAGLIONI AL TARTUFO £3.95 SURCHARGE

Medallions of British beef tenderloin cooked with wild mushrooms, Madeira wine and cream, flavoured with truffle oil and served with potatoes and vegetables.

## DESSERTS

### DOLCE AL CIOCCOLATO

Warm chocolate gâteau served with Madagascar vanilla ice cream

### CHEESECAKE AL CIOCCOLATO BIANCO

Home-made white chocolate cheesecake served with raspberry compote

### CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce

### GELATO MALAGA

2 scoops of home-made rum raisin ice cream

### COFFEES AND MINCE PIES INCLUDED

Important information about this menu. Please read carefully: Our tomato sauce is seasoned with extra-virgin olive oil, salt and basil. V - Suitable for vegetarians. VG - Suitable for vegans. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, or if you require a gluten-free\* alternative, please consult a member of staff. We will happily provide information regarding our ingredients. \*Gluten-free alternatives may require advanced booking.

