

UNA KITCHEN

ST IVES

CHRISTMAS PARTY MENU 2017

STARTERS

CELERIAC & WHITE TRUFFLE SOUP SERVED WITH CRUSTY BREAD V

LIMONCELLO CURED SALMON, WHIPPED BUTTER & SOURDOUGH

MOZZARELLA WITH SMASHED PEAS & MINT & 12 YR AGED BALSAMIC VINEGAR V

FETA STUFFED WOOD ROASTED MEAT BALLS, SMOKEY CHILLI DIP, FRESH ROCKET LEAVES

MAINS

WOOD FIRED SLOW COOKED PORCHETTA STUFFED WITH APRICOTS, FRESH GARDEN HERBS,
AL FORNO POTATOES, WOOD ROASTED VEGETABLES, NATURAL GRAVY

WOOD ROASTED CORNISH HAKE FILLET, SPICED BUTTERNUT SQUASH & NEW POTATOES, SUNFLOWER SEEDS
& CAPER BUTTER

CORNISH BEEF & PORCINI STEW, OLIVE OIL MASH & TENDER STEM BROCCOLI

CHICKPEA, CHILLI, GARLIC & RAINBOW CHARD STEW WITH DEEP FRIED HALLOUMI CHEESE V

WOOD FIRED PIZZAS

TOMATO, MOZZARELLA & BASIL V

TURKEY, CRANBERRY, SAGE, RED ONION & DOLCELATTE

PORTABELLA MUSHROOM, MOZZARELLA, GARLIC BUTTER & TRUFFLE OIL V

DESSERTS

LIME CURD & CHOCOLATE TART, CLOTTED CREAM V

STAR ANISE PANNACOTTA, PLUM COMPOTE, TOASTED PINE NUT CRUMBLE

WARM PANETTONE, AMARETTO SAUCE, BURNT ORANGE

CHOCOLATE GANACHE, CRUSHED AMERETTI BISCUITS, CLOTTED CREAM V
TEA OR COFFEE & PETIT FOURS

£29 PER HEAD