

ARTO CHRISTMAS

Menu

2 Courses | £30

3 Courses | £36

STARTERS

Creamy Burrata Cheese Served over a Bed of Roasted Cherry Tomatoes, Finished with Pine Nuts and Fragrant Fresh Basil

Crispy Golden Salt Cod Croquettes - Blended with Herbs and Spices, Served with Lemon Mayo

Chicken Liver Terrine - Classic Terrine with Aromatic Herbs and a Splash of Brandy, Served with Toasted Sourdough and Onion Chutney

Roasted Beetroot and Tangy Goats Cheese Salad, with Fresh Orange and Toasted Walnuts, Drizzled with Vinaigrette

Golden Crispy Crab and Potato Cakes, Lightly Seasoned and Served with Tartar Sauce on a Bed of Mixed Leaves

Chicken Satay Skewers- Tender Pieces of Chicken Breast, Served with a Rich Nutty Peanut Sauce

MAIN COURSE

Pork Belly with Apple and Mustard - Tender Pork Belly Served with Caramelized Apple and Tangy Mustard Sauce, Creamy Mash Potato and Sauteed Green Beans

Traditional Roast Turkey with Seasonal Vegetables, Crispy Roast Potatoes, Cranberry Sauce, Chipolata Sausage and Rich Savoury Gravy

Lamb Rump with Rosemary and Garlic, Served with Creamy Dauphinoise Potatoes, Tender Broccoli Florets and Red Wine Jus

Melanzane alla Parmigiana - Roasted Eggplant, Baked in Rich Tomato Sauce, Fresh Basil and Creamy Mozzarella. Served with Seasonal Vegetables

Tender Chicken Breast Stuffed with Creamy Brie and Cranberries, Served with a Savoury Herb Butter Sauce, Creamy Mash Potato, Sauteed Green Beans

Tender Salmon Fillet, Served with Zesty Lemon and Dill Butter, with Creamy Sweet Potato Mash, Vibrant Mango Salsa, Sauteed Green Beans

DESSERT

Pistachio Panna Cotta with Berry Compote

Warm Apple Strudel - Spiced with Cinnamon and Served with Vanilla Ice Cream

Traditional Tiramisu - Espresso infused Ladyfingers, Layered with Mascarpone and finished with delicate Cocoa Powder

Decadent Warm Chocolate Brownie Served with Velvety Vanilla Ice Cream