



Christmas Day Lunch 2017



Cappelletti In Brodo

Scallops with Mango

Fresh grilled scallops on a mango sous-vide accompanied by mango chutney, sand of nuts and porcini mushroom, topped with nutty honey-lime dressing.

Prawns In Brandy

King prawns served in a light creamy brandy sauce

Carpaccio di Manzo

Wafer thin fillet of beef with black truffle oil and shaving of Parmesan, garnished with wild rocket leaves.



Rollata di Tacchino

Turkey Roulade with Chestnut, Plum & Apple stuffing Served with All the Trimmings

Rack of Lamb

Served with Jerusalem artichoke puree and broccoli sprouts

Fagottini

Ricotta & Spinach Ravioli in a Tomato & Béchamel sauce, wrapped in a crepe

Monkfish

In a White Wine Sauce



Christmas pudding with Brandy Sauce

Chocolate Sphere

Chesses Board



Freshly Brewed Coffee

£58.00 per person

Plus 10% service charge



For bookings: T: 20076501 E: sales@caletahotel.gi

