Christmas at Bolton's

CHRISTMAS FESTIVE MENU

Three-course festive menu

Starters

Vellutata di Zucca

Roasted butternut squash velouté finished with crispy sage. V, GF

Gnocchi al Tartufo

Italian truffle gnocchi in a tomato sauce finished with Parmesan. V

Rigatoni al Ragù

Rigatoni pasta with slow-cooked beef ragù.

Main Courses

Tacchino Natalizio

Traditional roast turkey with sage and onion stuffing, chipolatas, festive jus and seasonal vegetables.

Pollo con Pancetta e Fagioli Borlotti

Chicken supreme with pancetta, borlotti beans and seasonal vegetables.

Salmone al Limone

Roasted salmon fillet with lemon and herb sauce, served with seasonal vegetables. GF

Risotto ai Funghi Porcini

Creamy porcini mushroom risotto finished with Parmesan. V, GF

Desserts

Panettone Bread & Butter Pudding

Traditional panettone baked into a rich festive pudding. V

Tiramisù Classico

Espresso and liqueur-soaked ladyfingers layered with mascarpone cream. V

Christmas Pudding

Traditional Christmas pudding with warm spices, dried fruits and brandy sauce. V

£49

Christmas Crackers available upon request at £2.50 per person.

12.5% service charge not included.

Terms & Conditions apply.

Christmas at Bolton's

CHRISTMAS PREMIUM MENU

Our premium festive dining experience

Starters

Pate d'Anatra e Arancia

Duck pâté with caramelised orange served on toasted bread.

Antipasto Italiano

A selection of Italian cured meats with grilled vegetables.

Ravioli ai Funghi e Tartufo

Mushroom ravioli with truffle butter and Parmesan. V

Fritto Misto

Lightly fried mixed seafood served with lemon.

Main Courses

Tacchino Natalizio

Traditional roast turkey with sage and onion stuffing, chipolatas, festive jus and seasonal vegetables.

Stinco d'Agnello al Rosmarino

Slow-braised lamb shank with rosemary, caramelised red cabbage and seasonal vegetables. GF

Bistecca di Manzo al Porto

Flat iron steak in Port wine sauce served with seasonal vegetables. GF

Branzino con Gamberi e Zafferano

Sea bass fillet with prawns and saffron sauce, served with seasonal vegetables. GF

Melanzane alla Parmigiana

Layers of baked aubergine, tomato, mozzarella and Parmesan. V, GF

Desserts

Panna Cotta ai Frutti Rossi

Classic Italian panna cotta with red berry sauce. GF

Tiramisu Classico

Espresso and liqueur-soaked ladyfingers layered with mascarpone cream. V

Bomboloncini al Cioccolato

Exploding chocolate mini doughnuts V

Christmas Pudding

Traditional Christmas pudding with warm spices, dried fruits and brandy sauce. V

£65

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