

The background is a vibrant red with intricate gold and white decorative elements. On the left and right sides, there are large, ornate Christmas ornaments with a red and gold floral pattern, hanging from gold chains. Interspersed among the ornaments are delicate gold garlands with small white snowflake-like details. The overall aesthetic is festive and elegant.

La Festa Di Natale!

CHRISTMAS DAY BANQUET!

4 COURSES £75 PER PERSON

CHILDREN (5-12 YEARS) £35

CHILDREN UNDER 5 YEARS FREE

AMORE'S

Christmas

Day

Lunch

Menu

Primi - Starters

ZUPPA V

Brocoli & stilton soup served with crispy parmesan croutons

CREPELLE AL SALMONE

Crepes filled with ricotta, smoked salmon, spinach and a sprinkling of cheese baked to a golden finish

FUNGHI CON CREMA V

Button mushrooms shallow fried with fresh garlic butter a hint of brandy finished in a cream sauce served with ciabatta bread

CAPESANTE CON AGLIO

Pan fried scallops in a garlic butter, fresh lemon juice & white wine sauce topped with a hint of sea salt & fresh parsley

CORNETTO SALMONE

Thinly sliced smoked salmon topped with Norwegian prawns in a rose marie sauce, served with garnish on a crispy lettuce bed

PATE DELLA CASA

Pate served with warm toast and a crispy salad garnish - A favourite

AVOCADO TRICOLORE V

Buffalo mozzarella, fresh ripe tomatoes & fanned avocado with fresh basil & extra virgin olive oil served with lightly toasted ciabatta bread

STELLE BUFALA V

Fresh pasta parcels filled with buffalo & fresh spinach. Finished in cream sauce

Secondi - Main Courses

All main courses are served with duck fat, roast potatoes & seasonal vegetables

TACCHINO ARROSTO

Traditional roast crown of Norfolk turkey served with all the trimmings & homemade gravy

LASAGNE (Veg Option Available)

Traditional rustic homemade Italian recipe

FILETTO DI BRANZINO AMORES

Fillet of seabass oven baked with fresh lemon juice garlic butter & white wine topped with sauted ripe cherry tomatoes & prawns

POLLO DOLCELATTE

Tender chicken breast cooked with onions, mushrooms smoked bacon & dolcelatte cheese, finished in a cream sauce with a light sprinkling of black pepper

FILETTO ALLA GRIGLIA

Chargrilled fillet steak cooked to your liking with a choice of Pepe sauce or Diane sauce

AMORE RISOTTO SPECIALE

A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper to bring out the full flavour

Dolci - Desserts

CHRISTMAS PUDDING

With brandy sauce

PANNACOTTA

Traditional Italian dessert vanilla flavour drizzled with mixed berry compote

TIRAMISU

A classic pick me up italian dessert

FORMAGGI ASSORTATI

Platter of finest cheese served with biscuits & grapes

BISTRO CIOCCOLATO

A light chocolate sponge pudding with a moreish soft centre, made with real Belgian chocolate, for the chocoholic in all of us! (Served warm)

CAFFE