



CARNICERO

S T E A K H O U S E ●





CHRISTMAS DAY PARTY 4 COURSE SET MENU

£100 PER PERSON

STARTERS

Butternut squash, sweet potato and thyme soup served with toasted baguette

Slow cooked short beef rib glazed with hickory bbq sauce

Pan seared scallops and pork belly with celeriac pure and calvados sauce

Grilled goat cheese salad roasted beetroot, pear and candied walnut with red pepper and cranberry dressing

MAIN COURSES

Grilled 10oz aged Hampshire fillet steak Dauphinoise potatoes, roasted garlic purée, green beans with creamy marsala sauce

Rolled Turkey breast and pigs in blankets chestnut, caramelised onion and sage stuffing wrapped with sticky bacon on crushed potatoes with cranberry and red wine sauce

Sea food and fish medley

Langoustine ,tiger prawns calamari mussels, clams and red mullet fillet cooked in saffron white wine and cream sauce served with fries and garlic aioli

Baked aubergine Spanish cheese, spinach and nutmeg served with spisy tomato sauce

(All mains served with extra seasonal vegetables)

DESSERT

Traditional Christmas pudding with brandy cream anglaise

Blood orange and dark chocolate cream brûlée

Apple and caramel tart with vanilla ice cream

Cheese and biscuits - Spanish and English cheese/celery and fig chutney

COFFEE AND MINCE PIES