

Menu 1

£ 39.99

Starters

Deep-fried goat cheese croquets on a pillow of beetroot, fennel and endive salad with a drizzle of balsamic reduction sprinkle of walnut

Roasted bell pepper stuffed with minced turkey, crispy bacon, peas and touch of marsala wine

French onion soup with croutons *V VG*

Mains

Carved traditional turkey served with stuffing; chipolatas wrapped in bacon rashers & cranberry sauce

Oven-baked fresh salmon coated in sesame seeds in Pernod and coarse mustard seeds sauce

Stuffed chicken breast with Parma ham and mozzarella in a delicate watercress sauce

Potato gnocchi with fried aubergines, chilli, tomato sauce and fresh basil leaves *V VG*

All our mains are served with a selection of vegetables

Desserts

Fruit of the forest cheesecake

Christmas pudding

Fresh fruit salad

Menu 2

£ 42.99

Starters

Buffalo mozzarella serve with a fan of avocado, tomatoes slices and a drizzle of pesto and basil leaves

Bresaola (cured beef) thinly sliced served with rocket and goat cheese dressing

Tomato and roasted peppers soup *V VG*

Mains

Carved traditional turkey served with Stuffing; chipolatas wrapped in bacon rashers & cranberry sauce

Scottish, grilled rib-eye steak on the bone, served with caramelized shallots and marsala wine

Pan-fried seabass fillet served with sundried tomato pesto sauce

Rigatoni (Large tubes) pasta with garlic, fresh chilli, porcini mushrooms and watercress sauce. *V VG*

All our Mains are served with a selection of vegetables

Dessert

Fruit of the forest cheesecake

Christmas pudding

Fresh fruit salad

Cover charge and service charge is not included

Menu 3

£ 45.99

Starters

Mozzarella cheese served on a pillow of figs pure' sliced Parma ham with a drizzle of figs sauce

Steamed fresh asparagus served with poached egg and hollandaise sauce

Broccoli and watercress soup *V VG*

Mains

Carved traditional turkey served with stuffing; chipolatas wrapped in bacon rashers & cranberry sauce

Rack of lamb coated in grissini crumbs, and dried herbs, served with sautéed courgettes and delicate amaretto sauce

Pan-fried cod, with a citrusy and limoncello sauce served with asparagus garnish

Barley risotto primavera (garlic, fresh chilli, peas, broccoli celery French beans & spring onions *V VG*)

All our Mains are served with a selection of vegetables

Dessert

Fruit of the forest cheesecake

Christmas pudding

Fresh fruit salad



*Your Favorite Christmas Menu
2019*

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