

Buon Natale 2014 da

SR
SAL ROSE

Pranzo di Natale
Christmas menu

CANAPE

Arancini balls, Italian meatballs, prawn twisters with dipping sauce

ENTREE

Peperonata & Capesante

Pan seared scallops with mix roasted capsicum, fresh onion, white wine peperonata served with aioli sauce

Passione bianca

Fresh handmade organic burrata mozzarella served with rocket salad, cherry tomatoes & Sal Rose fresh bread

MAINS

(For Family Style option choose three of the following)

Fusilli con zucca & feta

Fusilli pasta tossed with a creamy pumpkin, feta and mushroom sauce

Cotechino & Lenticchie

Traditional Italian Christmas charcuterie (boneless pork leg) slow cooked and served with puy lentils, carrots and herbs

Tacchino arrosto

Maple glazed classic roast turkey with rosemary & sage stuffing

Salmone grigliato

Grilled salmon on sweet potato stack, cranberry and mixed salad topped with a prawn hollandaise

SIDES

Patate novelle

Gourmet new potatoes with butter and mint

Insalata di rucola e mandorle

Rocket leaves with tossed almonds, pecorino cheese, lemon & olive oil

DESSERT

Chocolate fantasy

Selection of bomboloni, chocolate brownie and chocolate mousse

Christmas Pudding

Traditional Christmas pudding served with vanilla custard

Trio di Gelati

Combination of salted caramel, limoncello and chocolate ice cream

Cheese board available on request.

***Multiple option prices:**

***\$58.90** - Canapé, Entrees, Mains, Desserts ***\$49.90** - Entrees, Mains, Desserts ***\$42.90** - Entrees, Mains

This Menu will be available from 26/11 to 23/12 for groups of ten people or more. Bookings are essential.

Sal Rose regular menu, set menus, canapé menu and wine list can be viewed on www.salrose.co.nz