

# Christmas Day Menu

## Starters

Grilled King Prawns, Beetroot Gravlax & Avocado Verrine  
Smooth avocado mousse topped with beetroot cured smoked salmon and king prawns (GF)

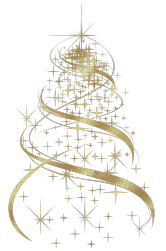
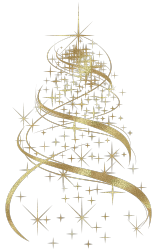
Pizzette di Natale  
Gorgonzola, Pear & Walnut Italian Flatbread (V)

Sicilian Arancini  
Risotto balls filled with ragu, mozzarella & peas

Vongole Aglio Olio e Peperoncino  
Fresh clams sautéed with olive oil, garlic & chilli served with homemade focaccia  
(available GF upon request)

Melanzane Vegano  
Baked aubergine, vegan mozzarella & a tomato basil sauce (VE)

Spicy Sicilian Sausage & Guanciale  
On a pea & mint puree topped with crispy onions



## Mains

Pranzo di Natale - Choose your Christmas Roast;

Turkey Crown ~ Stuffed Saddle of Lamb  
Rolled Beef Rump ~ Beetroot & Butternut Squash Wellington (V)

All Served with crispy roast potatoes, spiced sweet red cabbage, honey glazed carrots & parsnips, Brussel sprouts, pigs in blankets, sage, onion & cranberry stuffing, yorkshire puddings & turkey gravy

\*\*Vegan Gravy available upon request

Wild boar Tortelloni  
Wild mushrooms, guanciale & French beans in a parmesan cream

Butter Poached Lobster Tail  
On a beetroot Risotto with roasted beetroot & salsa verde (GF)

Salmone Royale  
Baked fillet of Salmon with a white wine, garlic, chilli & snow peas linguini topped with black olive tapenade & salmon caviar (available GF upon request)

Wild Mushroom, Asparagus & Black Truffle Risotto (VE / GF)

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## Desserts

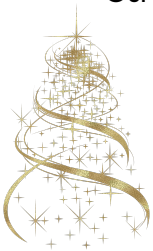
Traditional Christmas Pudding  
With rum & raisin gelato & brandy sauce

Triple Chocolate Fudge Cake  
With buttercream & Chantilly cream

Panettone Bread & Butter Pudding  
Served warm with vanilla gelato & chocolate orange honeycomb

Champagne, Elderflower & Winter Berries Jelly (VE / GF)

Baked Pear & Pomegranate Christmas Trees  
Forget the cheese & biscuits and get ready for your NEW favourite savoury Christmas Dessert!  
Our stunning combination of creamy Italian Cheese, sweet baked Pear rounds & sparkling pomegranate Jewells (GF)



Followed by Mince Pies

4 Course Meal £100 per person  
Under 10's Half Price



## Terms & Conditions

Please note that a non refundable £20 per person deposit is required  
12.5% Compulsory Service charge will be added to your final bill  
Pre-Orders required no later than 14 days prior to your booking  
Cancellations of pre orders within 48 hours of the booking will result in a full set menu charge

For more information please visit [www.spaghettitree.co.uk](http://www.spaghettitree.co.uk) or contact our team

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