



Christmas Day Tasting Menu

Amuse bouche

Starters

Selection of venison and wild boar cured meats, Tropea onion chutney, gnocco fritto

Homemade smoked salmon, crunchy fennel salad, citrus dressing, soured cream, dill

Middle courses

Handmade chicken tortellini, chicken broth, black truffle

Main courses to choose from

Slow roasted English lamb shoulder, pickled red cabbage, sautéed Brussel sprouts, Chianti sauce, Yorkshire pudding

OR

Grilled Jumbo prawns, garlic lemon and parsley sauce, heritage baby carrots

Dessert selection

Panettone pudding, zabaglione ice-cream

OR

Chocolate fondant, vanilla ice-cream

Traditional Christmas biscuits



5 courses menu £120* including glass of prosecco on arrival

*Excluding discretionary 13% service charge

Call 0207 487 0754 to Book or send an email to
antonio@caldesi.com

118 Marylebone Lane, Marylebone, London W1U 2QF