

Christmas

Amuse bouche

Russian caviar (10gr) homemade blinis, whipped cream cheese

(Blinis to be re-heated in the oven for 5 mins at 180 degrees)

Starter

Selection of Italian cured meats

Winter pumpkin tortino, pecorino fondue, roasted broccoli

(Pumpkin tortino and broccoli to be re-heated in the oven for 5 mins at 180 degrees, pecorino fondue to be melted in a saucepan)

Primo

Vincisgrassi with truffle, white lasagna, porcini mushroom, Parma ham

(To be re-heated in the oven at 180 degrees for 16 mins)

Secondo

Stuffed baby chicken, cranberry sauce, bread sauce, sprouts with pancetta and chestnuts, potatoes alla nonna

(Chicken to be cooked in the oven at 180 degrees for 40 mins, sauces to be re-heated in the saucepan, sprouts and potatoes in the oven at 180 degrees for 10 mins)

Dessert

Panettone pudding, Marsala sauce

(Panettone pudding to be warmed up for 4 mins in the oven at 180 degrees, Marsala sauce to be served cold)

Petit four

Mini mince pies, chocolate truffle selection

New Year's Eve

Amuse bouche

Russian caviar (10gr) homemade blinis, whipped cream cheese

(Blinis to be re-heated in the oven for 5 mins at 180 degrees)

Starter

Yellowfin tuna tartare, avocado, lime and ginger

(To be seasoned at home, we provide you with the dressing)

Calamari stew alla Livornese, toasted garlic bread

(Calamari stew to be re-heated in a saucepan, garlic bread to be toasted in the oven at 170 degrees for 3 mins)

Primo

Homemade fettuccine, crab, bisque, cherry tomato, parsley, garlic, chilli

(Fettuccine to be cooked in boiling water for 4 mins, crab sauce to be re-heated in a pan, chopped parsley to serve)

Secondo

Halibut fillet in "Cartoccio", green beans, black olives, capers

("Cartoccio" to be cooked in the oven at 190 degrees for 14 mins)

OR

Braised beef cheek, mashed potato, roasted winter roots

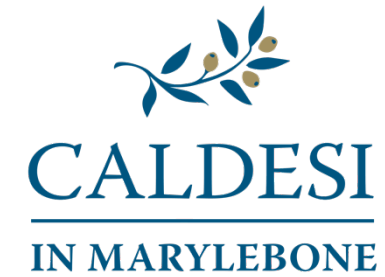
(Beef cheek to be slowly re-heated in a pot with the sauce for 8 mins, mashed potato to be heated up in a little pot, roasted roots in the oven for 6 mins at 180 degrees)

Dessert

Mascarpone and coffee mousse in a dark chocolate shell, espresso cream

Petit four

Mini mince pie, chocolate truffle selection



FESTIVE SEASON AT HOME

Christmas & New Year's Eve

6 courses menu £ 65

Add 1 bottle of Champagne £ 69

Add 1 bottle of Chianti Classico £ 49

Add Christmas Italian Panettone £ 19



**£10 delivery charge to any customers
within a 2-mile radius**

**Please call us on: 02074870754 or email
antonio@caldesi.com**