



## Christmas 2017

### ANTIPASTO

Parsnip soup with parsnip crisps, spiced oil & toasted focaccia (v)

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Chicken liver parfait, balsamic red onion jam & toasted focaccia

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Nonnas prawn cocktail, celeriac & apple slaw, smoked paprika & tomato dressing (gf)

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Field mushroom bruschettone, smoked garlic oil & mixed herb (v)

### SECONDI

Roast barn fed chicken breast, fruity braised red cabbage, roast parsnip & fondant potato (gf)

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Twice cooked belly pork, Brussel sprout, chestnut, black pudding & pancetta hash, red wine (gf)

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Pan fried salmon, crispy beetroot risotto cake, green bean, horseradish & confit shallot salsa, watercress salad (gf)

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Puff pastry baked root vegetable strudel, herb lentil & spinach, smoked scamorza fondue (v)

### DOLCI

Chocolate & cherry swiss roll, cream cheese frosting & glazed cherries (gf)

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Coconut & pineapple jam tart, hot banana fritters

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Gelato misti (n)

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Tiramisu

**Lunch**                    2 COURSES £15.95    3 COURSES £18.95    (Mon-Sat/Sun)

**Dinner weekdays** 2 COURSES £19.95 3 COURSES £24.00    (Mon-Sat/Sun)

**Weekend**                3 COURSES £24.00 (Fri-Sat)

Deposit £10 per person at the time of reservation-

6% discretionary service charge added to all booking of 6 people and above.

Contact Chiara for reservations [Info@nonnas.co.uk](mailto:Info@nonnas.co.uk)