

CHRISTMAS MENU



3 Courses Set Menu - £34.00

Benvenuti e Buon Natale!

At Giuliano's Countryside, the holiday season is a time of togetherness, tradition, and indulgence. We invite you to celebrate with us through a menu crafted with heart, heritage, and the finest seasonal ingredients.

May each dish bring warmth to your table and joy to your celebrations.

Starters

- **Minestrone alla Contadina** – A hearty Italian vegetable soup with seasonal winter vegetables, cannellini beans, and pasta, simmered in a rich tomato and herb broth, finished with a drizzle of extra virgin olive oil.
- **Insalata Caprese** – Fresh mozzarella and vine-ripened tomatoes layered with basil, drizzled with extra virgin olive oil and basil pesto, presented in festive colours of red, white, and green — the perfect taste of Italy at Christmas.
- **Smoked Salmon Carpaccio** – thin slices of smoked salmon with rocket, lemon, capers, and a touch of dill crème fraîche.
- **Trio di Bruschette** – A festive selection of toasted sourdough topped three ways: classic tomato & basil, mushrooms with truffle oil, and grilled courgettes with aubergine.
- **King Prawn Cocktail alla Italiana** – Succulent king prawns in a light pink sauce with avocado, lemon, and crisp lettuce.
- **Arancini di Natale** – saffron risotto balls filled with mozzarella, served with spiced tomato dip.

Mains

- **Paccheri ai Frutti di Mare** – Neapolitan-style pasta with king prawns, calamari, mussels, garlic, white wine, and tomato.
- **Salmon al Gin** – succulent Scottish salmon roasted to perfection, served with a festive cranberry and gin reduction, accompanied by season vegetables and rosemary roasted potatoes.
- **Turkey Roulade** – Roast traditional turkey breast filled with herbs and sausage stuffing, served with seasonal vegetables, rosemary roast potatoes.
- **Risotto alle Castagne e Pere** – Creamy Risotto, with roasted chestnuts and caramelised pear, finished with parmesan for a warm, seasonal balance of flavours.
- **Tagliatelle al Ragù di Ossobuco** – Fresh egg tagliatelle tossed in a slow-cooked veal shank ragù, rich with tomato, red wine, and aromatic herbs, finished with parmesan.
- **Controfiletto di Manzo alla Griglia** – Grilled sirloin served with wild mushrooms, winter greens, and a rich port wine jus.
- **Pizza of your choice**

Sweets

**Tiramisu, The Countryside mess,
Panna Cotta, Christmas Pudding
Or
Ice Cream**

On behalf of our staff and management, thank you for celebrating with us this Christmas. We wish you peace, joy, and buon appetito.

"If you have any special requests, we're more than happy to make something just for you."