

🌲 French Conversation Group Dîner de Noël 🌲

✨ Notre repas de Noël aura lieu cette année au **Venezia**, à **Taunton**, le **mercredi 17 décembre à 19h30**.

Veillez consulter le menu, puis indiquer vos choix à la page trois de ce document. Veuillez ensuite **effectuer un virement bancaire** de 10 £ à Kathryn (à la demande du restaurant, car nous sommes un grand groupe). Détails ci-dessous.

£10 deposit is required - please BACS your £10 to:

Kathryn Davies (a personal account)

Sort code: 30-96-35

Account: 01751739

✨ Christmas Menu ✨

2 Course meal £32 per person

3 Course meal £38 per person

STARTERS

Insalata Tricolore - Buffalo mozzarella, avocado, sliced tomato, fresh basil & green pesto.

Formaggio Di Capra - Breaded goat cheese deep fried, served with fresh salad, caramelised onions & balsamic glaze.

Arancini Carbonara - Breaded risotto balls stuffed with panchetta & mozzarella cheese, served in bed of rocket salad and creamy parmesan sauce.

Calamari Croccanti - Salt & pepper calamari dusted in semolina, served with garlic mayo dip.

Bruschetta Salmone - Crostini bread topped with soft cheese, smoked salmon & fresh dill

Main Courses

Tacchino Arrosto - Roasted turkey breast wrapped with pancetta, stuffed with whole chestnuts, Italian sausage, rosemary, apple & garlic. Served with gravy, mash potatoes & broccoli.

Ravioli Lobster & Crab - Home-made ravioli pasta filled with lobster & crab, served in butter sauce, chilli, garlic & cherry tomatoes.

Paccheri Arragosta - Paccheri pasta cooked in tomato sauce, fresh chilli, garlic, king prawns, squid, mussels & half lobster in shell.

Agnello Di Natale - Slow cooked lamb shank in red wine sauce, served with mash potatoes, broccoli & carrots.

Pollo Valdostana - Chicken breast topped with parma-ham, mozzarella cheese & a touch of tomato sauce, oven baked, served with demi-glaze sauce, new potatoes & broccoli.

Sirloin Steak - 10 Oz Sirloin steak cooked to your choice, served with french fries & garlic butter herb. (*£5 extra supplement*) *Add sauce for £2.50 (peppercorn, mushrooms or dolchelatte)*

T Bone Steak - 20 Oz T Bone steak cooked to your choice, served with french fries & garlic herb butter. (*£10 extra supplement*) *Add sauce for £2.50 (peppercorn, mushrooms sauce or dolchelatte)*

Desserts

Gelato Misto - Chocolate - vanilla - strawberry - cherry - pistachio - stracciatella

Sorbeto - 2 scoop of Raspberry - lemon or Mango sorbet.

Affogato - Two scoops of vanilla ice cream and shot of espresso coffee.

Profiteroles - Pastry ball filled with whipped cream topped with chocolate sauce.

Panna Cotta - Traditional Italian dessert of sweetened cream gelatin and vanilla flavour, topped with fruit compote sauce.

Tiramisu - Sponge fingers soaked in coffee marsala, Amaretto, layered with Mascarpone cream cheese, sprinkled with chocolate.

Chocolate Fondant - Warm chocolate fondant served with vanilla ice cream and chocolate sauce.

Creme Brulee - With a creamy vanilla custard and crunchy topping, our creme brulee makes the ultimate indulgent dessert. Served with a scoop of vanilla ice cream.

Tartuffo Pistachio - Pistachio gelato with a smooth chocolate core, finished with a delicate shell.

Semifreddo Coffee - Semifreddo is a class of frozen dessert with a texture similar to frozen mousse. The main ingredients are egg yolks, sugar & cream.

NOM, PRÉNOM	ENTRÉE	PLAT PRINCIPAL	DESSERT	VIREMENT
1. Davies, Kathryn	Insalata Tricolore	Ravioli Lobster & Crab	Creme Brulee	Oui
2. Morgan, Catharine	Calamari Croccanti	Paccheri Arragosta		Oui
3. Hickling, Susannah	calamari croccanti	agnello di Natale		Oui
4. Ashmore, Louise	Calamari croccanti	Agnello di Natale		Oui
5. Bachelard, Leopoldine	Arancini Carbonara	Tacchino Arrosto		Oui
6. Préveyraud, Laurent	Calamari Croccanti	Paccheri Arragosta		Oui
7. Poupard, Noëlie		Ravioli lobster and crab	Tartuffo pistachio	Oui
8. Norris, Steven				Oui
9. Lasnier, Philippe				
10. Barr, Robert				
11.				
12.				
13.				
14.				