



CHRISTMAS DAY MENU 2021

PRIMI - STARTER

Chefs Seafood trio

A trio of Scottish smoked salmon rolled with cream cheese and prawns, fresh white marinated crab meat, avocado and king prawn. (Served with fresh bread and butter)

Antipasto Italiano

Chef's selection of the finest cured Italian meats, grilled vegetables, sun blush tomatoes, artichokes, chutney and crostini.

Zuppa cipolle

Slow cooked onion and thyme soup, grilled cheese toast, rosemary and rock salt focaccia.

Pate di anatra

Duck and port parfait with sweet moscato wine, fruit chutney and toasted brioche bread.

Portabello bruchetta

Grilled Portabello Mushrooms with goats cheese, garlic and fresh thyme, toasted ciabatta bread, pesto and balsamic glaze.

SECONDI - MAIN

Traditional roast turkey

Traditional roast turkey served with full trimmings and eipollata. (Sausage wrapped with pancetta)
(Vegetarian roast available with turkey substituted with quiche)

Arrosto di agnello

Slow roasted lamb shank with minted potato mash cooked in a reduced red wine sauce with garlic, rosemary and shallots.

Pollo con tartuffo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan cheese and black truffle sauce. (Served with mixed seasonal vegetables)

Filetto di manzo

Prime 10oz fillet steak cooked to your liking. Choose from peppercorn or Diane sauce. (Served with mixed seasonal vegetables)

Salmone con limone

Fresh salmon fillet cooked to perfection with chefs delicate cream and lemon sauce with grilled asparagus and parmesan mash.

Cannelloni spinaci e ricotta

Pasta tubes filled with seasoned ricotta cheese and spinach baked in the oven with tomato, mozzarella and parmesan cheese sauce.

DOLCI - DESSERT

Panettone pudding

Exquisite Italian bread and butter pudding made with panettone and served with creamy vanilla custard.

Almond & Amaretto cake

Homemade almond and frangipane cake with Amaretto infused cream and Italian cherry ice cream.

Chefs chocolate trilogy

Chefs Layered chocolate mousse trio with fresh fruits, orange and vanilla creme brulee and soft fruit macaron.

Selezione gelato

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative options.

Our Deluxe three course Christmas day menu includes traditional Christmas lunch with full trimmings and Italian twist

At £79.95 per person and £29.95 for children under 12 years old.

We require a deposit of £20.00 per person and pre-order of menu choices.

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Merry
Christmas 

 **BOOK NOW**
CHRISTMAS 2021



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