

CHRISTMAS DAY MENU 2024

PRIMI - STARTER

Rotolini di Salmone e Granchio

Delicate smoked salmon rolls filled with creamy crab meat, lemon zest and chives, garnished with succulent prawns, served with Marie Rose sauce and toasted sourdough crostini.

Antipasto di Salumi e Formaggi

A curated selection of fine Italian cured meats, cheeses, olives, and artisan bread, served with seasonal accompaniments.

Zuppa Cremosa di Barbabietola V

A velvety smooth beetroot soup with a hint of cream, subtly sweet and earthy, garnished with crème fraîche and crispy beetroot chips.

Arancini al Tartufo V

Crispy truffled mushroom risotto balls topped with a tomato reduction and shaved parmesan, served with a light parmesan cream.

Pate di anatra

A smooth duck and port parfait with moscato wine, served with fruit chutney and toasted ciabatta bread.

SECONDI - MAIN

Traditional roast turkey

Traditional roast turkey served with full trimmings and Salsiccia Avvolta (Sausage wrapped with Italian pancetta). (Vegetarian roast available with turkey substituted with spinach, feta & red pepper quiche or plant based vegan chicken)

Arrostato di agnello

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

Pollo con tartufo

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.

Lasagne al forno - Cannelloni spinaci V - Vegan lasagne V

Choose from our Classic home made Lasagna with Beef mince - Ricotta cheese and spinach cannelloni or Vegan Lasagna.

DOLCI - DESSERT

Trifle di Panettone all'Amaretto

Panettone soaked in Amaretto, layered with custard, mixed berry compote & chantilly cream, topped with toasted almonds & shaved chocolate.

Lotus Biscoff Cheesecake

Vanilla & Lotus Biscoff cheesecake covered with Biscoff spread & crumb, on a crunchy biscuit base, with Italian vanilla ice cream.

Profiteroles al Cioccolato

Large soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream with freeze dried strawberries.

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 £89.95 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.

BOOK NOW
CHRISTMAS 2024

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