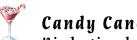
# Christmas at The Solo

### 4 course £49 per person THURS - SAT

#### Arrival Cocktails

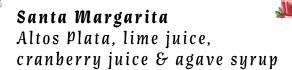


Christmas Riss Rum, pineapple juice & ginger beer



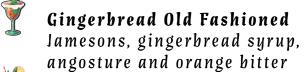
Candy Cane Collins

Pink gin, lemon juice, sugar
syrup & soda





Winterberry Spritz Lillet Rose, dark fruit cordial & tonic



Baby Santa Mocktail Ginger syrup, orange syrup, cranberry juice & orange juice

#### Starter Sharing Platters for 4 people



Calamari, Falafel, Meatballs Padron Peppers, Spinach & Feta Rolls Vegetarian

Book of

Houmus, Baba Ganosh, Tzatziki,

Spicy Feta Dip, Falafel, Padron Peppers

Spinach & Feta Rolls Bread

#### CHRISTMAS DINNER 🐠

Turkey breast, pig in blanket, roast potatoes, brussel sprouts, carrots, gravy and cranberry sauce

## 

Cooked in a double cream sauce with durum semolina filled with porcini

#### **VEGETABLE RISOTTO** (1) (7)

Arborio rice cooked with mixed vegetables and extra virgin olive oil with parmesan

#### Mains SALMONE (-) (1)

Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

#### POLLO CON SALSA (1)

Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

#### Deserts

CHRISTMAS PUDDING (18) (18)
Served with cream

## WHITE CHOCOLATE & HONEYCOMB CHEESECAKE (1) (1)

A chocolate flavored biscuit base topped with a sweet white chocolate & chocolate coated honeycomb pieces

#### GELATO 🚯

Vanilla, strawberry or chocolate ice cream

## SORBET @ Mango

VEGAN CHOCOLATE SPONGE PUDDING An individual chocolate sponge topped with chocolate sauce



















