

# Christmas at The Solo

4 course £49 per person THURS - SAT

## Arrival Cocktails



### Christmas Kiss

Rum, pineapple juice & ginger beer



### Candy Cane Collins

Pink gin, lemon juice, sugar syrup & soda



### Santa Margarita

Altos Plata, lime juice, cranberry juice & agave syrup



### Winterberry Spritz

Lillet Rose, dark fruit cordial & tonic



### Gingerbread Old Fashioned

Jamesons, gingerbread syrup, angosture and orange bitter



### Baby Santa Mocktail

Ginger syrup, orange syrup, cranberry juice & orange juice

## Starter Sharing Platters for 4 people

### Hot

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

### Vegetarian

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

## TORTELLI AI PORCINI

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

## VEGETABLE RISOTTO

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

## Mains

### SALMONE

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

### POLLO CON SALSA

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

## Deserts

### CHRISTMAS PUDDING

Served with cream

### WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

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



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya