

## December Set Menu

From 28th November to 24th December

Lunch

Tuesday - Sunday

2 courses £26.95

3 courses £29.95

Dinner

Tuesday - Thursday

2 courses £30.95

3 courses £33.95

Plus a discretionary 12.5% service charge. Children under 12 half price

## Starters

### Garlic Bread

For everyone

🌱 Vegetarian

### Parma Ham & Buffalo Insalata

Best Parma ham, Buffalo mozzarella, rocket salad and walnuts dressed with olive oil

### Smoked Salmon & Gamberi

John Ross Jr smoked salmon and Atlantic prawns on a bed of mixed leaves dressed with homemade cocktail sauce

### Venison Ravioli

Fresh local venison handmade ravioli served in a delicate wine, butter and sage sauce

### Mediterranean Vegetable Timballo

Marinated and grilled aubergine, courgette, asparagus, roasted red pepper with goat's cheese (optional) drizzled with balsamic vinegar and olive oil

🌱 Vegan

🌱 Vegetarian

### Tiger Prawn Fritti

Large shelled Tiger prawns coated in breadcrumbs, lightly fried in olive oil served with homemade tartar sauce

### Pasta e Fagioli

This isn't just a bean soup - it's a bowl of tradition, rich with the flavours of Italy

🌱 Vegetarian

# Main Course

## Roast Norfolk Turkey

Roast Norfolk turkey traditionally served with chipolatas wrapped in bacon and homemade stuffing

## Aberdeen Angus Brasato

Strips of Aberdeen Angus beef marinated in Chianti wine and fine herbs, slow roasted and served with soft polenta

## Baked Fillet of Sea Bass

Topped with fine Italian herbs, drizzled with lemon scented olive oil served with caponata

## Escalope of Veal Funghi e Crema

Veal escalope, cream, white wine, button mushrooms, dried porcini and fresh asparagus

## Aubergine Parmigiana

Baked layers of grilled aubergine, mozzarella, tomato sauce, pesto & parmesan served with zucchini fritti

🍴 Vegetarian

## Seafood Lasagne

Fresh pasta seafood and smoked salmon creamy lasagne

## Fegato al Burro e Salvia

Dutch fresh calves' liver, butter, white wine and sage

## Risotto ai Porcini

Field and wild porcini mushroom risotto with cream of white truffle

🌱 Vegan

🍴 Vegetarian

Accompanied by a selection of Seasonal Vegetables and Roasted Potatoes or Mixed Leaf Salad

---

# Dessert

## Tiramisú

Classic Italian mascarpone and espresso coffee tiramisú

Sign up here for (infrequent!) news  
of our events and special offers

© 2024 Carlos Trattoria. All Right Reserved

Enter your email here\*

Subscribe Now

## Cheesecake al Limone

Sicilian lemon and amaretti biscotti cheesecake

## Pistachio Semifreddo

Caramelised pistachio creamy semifreddo ice-cream

## Carpaccio di Frutta

Marinated oranges and fresh pineapple carpaccio in Grand Marnier sauce

 Vegan

## Traditional Christmas Pudding

Served with brandy cream

All our desserts are homemade (except Christmas Pudding)