



**CHRISTMAS DAY MENU**

Amuse bouche upon arrival

Starters

*Spiced parsnip & roast chestnut soup (v)*

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*House smoked Gressingham duck breast with Grappa & cranberry sauce*

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*Beetroot & dill cured Scotch salmon with horseradish cream*

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*Goats cheese, spinach & caramelised red onion tart (v)*

Mains

(All mains are served with traditional Christmas roast vegetables)

*House made Christmas nut roast with porcini gravy*

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*Poached fillet of sea bass in mandarin sauce*

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*Individual British beef Wellington with Port & shallot jus*

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*Roast crown of turkey with apple, sage & chestnut stuffing,  
pigs in blankets, cranberry sauce & English mustard yorkshire puddings*

Dessert

*Mulled wine poached pear & Chantilly cream*

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*Panettone bread & butter pudding with Seville orange marmalade*

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*Christmas pudding & brandy sauce*

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*Fresh fruit salad & Italian ice cream*

55 per person

(including Christmas novelties)

We operate a single sitting, with reservations taken at 12 noon or 2pm  
Please contact [ninoscucinareervations@gmail.com](mailto:ninoscucinareervations@gmail.com) for bookings  
A minimum deposit of £10 per person is required in advance  
Gratuity is left at your discretion

