

Christmas Season at Punto

Available daily for Lunch & Dinner:

Mon – Thu £23.90 - Fri - Sat

£28.90

Menu 1

Trio di Pesce Affumicato

Trio of smoked fish with: salmon, halibut, swordfish and garnishes

Funghi dello Chef

Mushrooms filled with cheese, ham and spinach coated in breadcrumbs deep fried and served with garlic butter

Polpa di Granchio Mornay

Crab meat and prawns cheese sauce with mushrooms glazed under the grill

Tortino di Verdure Grigliate e Caprino (V)

Goat cheese on grilled vegetables and a orange and reduction of balsamic vinegar

Tortelli di Cervo

Venison "Tortelli" served with butter, sage and sun dried tomatoes

Zuppa Del Giorno

Soup of the day

Filetti di Branzino allo Champagne

Sea bass fillets in a champagne sauce with herbs

Capriolo Al Vino Rosso

Braised venison in red wine served with mashed potatoes

Petto D' Anatra e Salsa alle Ciliege

Breast of duck and black cherry sauce, chicken also available

Entrecote di Manzo Boscaiola.

Sirloin steak in a red wine sauce and mushrooms

Scamone d' Agnello Arrostito

Roast rump of lamb, served with potatoes and braised cabbage

Arrosto Di Tacchino

Roast turkey with stuffing and all the trimmings

Lasagna Vegetariana (V)

Vegetarian lasagna

Seasonal Vegetables and Potatoes

Choice of Dessert

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Coffee or Tea

10% service will be added to final bill



Available daily for Lunch & Dinner

Not available Friday & Saturday

£21.90

Menu 2

Pate Di Fegatini Di Pollo

Chicken liver pate, served with toast and red onion marmalade

Mozzarella e Verdure Grigliate su Spinaci (V)

Mozzarella cheese, grilled vegetables on baby leaves

Insalatina di Arringhe Marinare

Marinated herrings, smoked salmon and prawns on mixed leaves

Funghi Ripieni

Mushrooms filled with herbs and mixed soft cheeses, coated in breadcrumbs, deep fried and served with garlic butter

Tortelli di Ricotta e Spinaci al Pomodoro (V)

Home made "Tortelli" filled with spinach and ricotta cheese in a tomato sauce with fresh basil

Zuppa del Giorno

Soup of the day



Capriolo Al Vino Rosso

Braised Venison in red wine served with mashed potatoes

Scamone d' Agnello al Rosmarino

Roast rump of lamb with rosemary

Arrosto Di Tacchino

Roast turkey with stuffing and all the trimmings

Petto di Pollo in Salsa Piccante

Chicken breast in a spicy tomato sauce

Trancio di Merluzzo Spadellato

Cod steak pan fried

Crespelle Fiorentina (V)

Rolled pancakes, filled with ricotta cheese and spinach, oven baked in a tomato and cheese sauce

Seasonal Vegetables and Potatoes



Choice of Dessert

Coffee or Tea

10% service will be added to final bill

CHRISTMAS DAY

TRADITIONAL CHRISTMAS DAY LUNCH

MENU

Conchiglia Natalizia Gratinata

Fresh Crab meat, Scallops, mushrooms glaze

Prosciutto San Daniele

"San Daniele" cured ham and pears glazed in port

Tortino di Caprino

Gratin goat cheese on grilled vegetables and spinach

Crostone di Polenta al Cervo

Slices of Marinated venison on Polenta tartlet



Cream of Asparagus

or

Celeriac and Stilton



Tacchino Arrosto

Roast Turkey and all the Trimmings

Bistecca di Manzo al Vino Rosso e Porcini

Sirloin steak in a red wine sauce with porcini mushrooms

Tortelli d' Aragosta

Lobster Ravioli, herbs and cherry tomatoes concasse

Served with: Carrots, Brussels Sprouts and Roast Potatoes



Christmas Pudding and Brandy Sauce, Fresh Fruit Salad, Tiramisu, Profiteroles



Coffee or Tea & Afters

£ 49.50 and 10% service on final bill