



Christmas at Bolton's

Menu 1

Starters

Salmone Gravalax

Gravalax, featuring silky-smooth slices of cured salmon and refreshing dill served alongside potato salad,

Minestrone di Vendure

Heartwarming Italian-style vegetable soup, lovingly prepared with a nourishing vegetable stock and an abundance of seasonal vegetables (V/ Vg)

Funghi Trifolati

Forest mushrooms sautéed to perfection in a fragrant blend of garlic, parsley, and olive oil. (V/ Vg)

Penne Amatriciana

Penne pasta tossed in a rich tomato sauce infused with caramelized onions and crispy pancetta.

Main Courses

(Served with side vegetables)

Tacchino Natalizio

Traditional Christmas feast with succulent turkey, lovingly prepared with a delectable sage and onions stuffing. Served alongside chipolatas and drizzled with a luscious traditional jus.

Vitello al Tartufo

Tender veal infused with the unmistakable aroma and flavor of black truffles

Pescatrice allo Zafferano

Fresh monkfish, delicately cooked with succulent prawns and saffron sauce

Tagliatelle alle Zucchine

Delicate ribbons of pasta enveloped in a tantalizing sauce of vibrant courgette strings (V/ Vg)

Desserts

Vanilla Cheesecake:

Classic vanilla-infused cheesecake

Traditional Tiramisu

Layers of delicate ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream.

Macedonia di Frutta

Vibrant fruit salad, showcasing the finest seasonal fruits in a delightful medley of colors and flavors. (vg)

Christmas Pudding

Embark on a festive journey with the iconic Christmas pudding, bursting with warm spices, luscious dried fruits, and finished with a touch of indulgent brandy.

£36.99 p.p.

12.50% service charge and £1.50 cover charge not included.
Terms & Conditions apply.



Christmas at Bolton's

Menu 2

Starters

Burratina con Barbabietole Miste

Creamy burrata cheese paired with a vibrant medley of mixed beetroots

Gamberoni Fritti Piccanti

Succulent Pacific prawns delicately deep-fried and drizzled with a tantalizing blend of garlic and chillies, served on a bed of crispy salad,

Zuppa di Broccoli

A velvety broccoli soup elevated with the creaminess of dolecelatte cheese

Penne alla Siciliana con Pomodoro e melanzane

Penne pasta tossed in a luscious tomato and aubergine sauce with a touch of cream. (V)

Main Courses

(Served with side vegetables)

Tacchino Natalizio

Traditional Christmas feast with succulent turkey, lovingly prepared with a delectable sage and onions stuffing. Served alongside chipolatas and drizzled with a luscious traditional jus.

Pesce Spada alla Griglia

Grilled swordfish marinated with olive oil, crushed black pepper, and garlic.

Bocconcini Boscaiola

Savor the tender strips of Angus beef fillet bathed in a luscious porcini mushroom and red wine sauce.

Paccheri alla pizzaiola

Large tube pasta smothered in a typical Neapolitan sauce blend of garlic, tomato sauce, oregano, and chopped olives (anchovies on request) (V/ Vg)

Desserts:

Pannacotta al caffè e salsa di cioccolato

Coffee-infused pannacotta, elegantly accompanied by a luscious chocolate sauce

Chocolate Fudge Cake

Rich and moist chocolate fudge cake, designed to satisfy chocolate lover's cravings.

Vegan Vanilla Cheesecake

Vegan vanilla-infused cheesecake (Vg)

Christmas Pudding

Embark on a festive journey with the iconic Christmas pudding, bursting with warm spices, luscious dried fruits, and finished with a touch of indulgent brandy.

£44.99 p.p.



Christmas at Bolton's

Menu 3

Starters

Carpaccio di Pescespada

Delicate slices of swordfish adorned with vibrant piquillo peppers, refreshing grapefruit, zesty capers, crisp spring onions, and drizzled with the finest olive oil.

Affettato Misto

Selection of thin-sliced mixed Italian salami: coppa prosciutto, mortadella, salami Milano, with vibrant pickles.

Paccheri al Ragù di Manzo

Large tube pasta tossed in a robust ragu sauce made from tender diced beef fillet and rich tomato sauce.

Melenzane Parmigiana

Oven-baked aubergine with a luscious tomato sauce and indulgent mozzarella (V/ Vg)

Main Courses

(Served with side vegetables)

Tacchino Natalizio

Traditional Christmas feast with succulent turkey, lovingly prepared with a delectable sage and onions stuffing. Served alongside chipolatas and drizzled with a luscious traditional jus.

Carre D'Agnello al Forno

Roasted rack of lamb, delicately seasoned with aromatic rosemary and garlic.

Bistecca di manzo al porto e radicchio

Prime beef cooked and enhanced by a luscious port wine and radicchio sauce

Branzino alla Griglia

Grilled fillets of sea bass, marinated in olive oil, zesty lemon, and fresh herbs.

Portobello Farcito

Baked Portobello mushrooms stuffed with a delightful mixture of peppers, tomatoes, and zucchini (V/Vg)

Desserts

Panettone e Butter Pudding

Panettone, a beloved Italian holiday cake, is transformed into a comforting and indulgent butter pudding

Traditional Tiramisu

Layers of delicate ladyfingers soaked in espresso and liqueur, embraced by a rich mascarpone cream.

Vegan Vanilla Cheesecake

Vegan vanilla-infused cheesecake (Vg)

Christmas Pudding

Embark on a festive journey with the iconic Christmas pudding, bursting with warm spices, luscious dried fruits, and finished with a touch of indulgent brandy.

£48.99 p.p.

12.50% service charge and £1.50 cover charge not included.
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