



# FESTIVE MENU

2 COURSES £29.95 | 3 COURSES £37.95

## STARTER

### ZUPPA DI MELE

Celeriac and apple soup. Served with sourdough bread and whipped butter.

### COCKTAIL DI GAMBERI

Prawn cocktail. Baby gem lettuce, cucumber, tomato and Marie Rose sauce. Served with sourdough bread.

### SALMONE AFFUMICATO

Belhaven house smoked salmon. Crème fraiche, blood orange and watercress salad.

### CROCCHETTA DI MANZO E HAGGIS

Beef and haggis croquette. Served with a Drambuie whisky sauce and crispy kale.

### PATE NATALIZIA

Chicken liver pate. Mulled red wine chutney served on the side with toasted sourdough and whipped butter.

### ARANCINI AI FUNGHI (V)

Wild mushroom arancini. Served with a black truffle cheese sauce and vegetarian parmesan crisp.

### INSALATA DI CICORIA (V)

Chicory salad. Chicory leaves, orange segments, candied walnut, blue cheese and citrus emulsion.

## MAIN COURSE

### TACCHINO RIPIENO

Roasted turkey with a chestnut stuffing, duck fat roast potatoes, honey glazed carrots and roasted parsnips. Served with buttered greens and our cranberry sauce.

### SALMONE AL BURRO

Pan fried salmon fillet. Creamy lemon & parmesan polenta, buttered greens served in a white wine butter sauce with tomato, black olives and chives.

### CERVO ROVO

Venison served with caramelised celeriac purée, confit garlic potatoes, charred baby leeks and brambles then finished with a rich venison sauce.

### PANCETTA DI MAIALE

Confit pork belly served with herb mash, honey glazed carrot, carrot purée, savoy cabbage and a mustard café au lait sauce.

### RISOTTO VERDE (V)

Courgette and basil purée, lemon crème fraiche, peas, asparagus, tempura zucchini and extra virgin olive oil.

### RAVIOLI CACIO E PEPE

Pecorino and cracked black pepper ravioli, served in a porcini mushroom sauce, with wild mushrooms and extra virgin olive oil.

### PIZZA

Choice of any pizza from our A La Carte menu.

## DESSERT

### CROSTATA AL CIOCCOLATO

Chocolate tart. Served with a spiced orange gel and hazelnut ice cream.

### CRÈME BRULEE

Passionfruit crème brûlée, served with pistachio shortbread.

### STICKY TOFFEE PUDDING

Homemade sticky toffee pudding. Served with a salted caramel sauce and vanilla ice cream.

### FORMAGGI

Selection of cheeses, biscuits, spiced fig chutney, grapes and celery.

### PANETTONE BREAD & BUTTER PUDDING

Brandy custard and redcurrants.

### GELATO E SORBETTO

Selection of ice cream or sorbets.

## GIGI'S FESTIVE WINE FLIGHT

ENJOY 3 HAND SELECTED WINES TO MATCH EACH COURSE OF YOUR FESTIVE MENU £20

### STARTER WINE 125ML PICPOUL DE PINET - FRANCE

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

### MAIN WINE 250ML VALPOLICELLA SUPERIORE RIPASSO - ITALY

A beautiful deep ruby hue and lots of almost confectioned cherry plum and berry fruits complimented by vanilla hints. Fine and rounded, a velvety smooth palate, bursting with intense and complex flavours.

### DESSERT WINE 75ML ROYAL TOKAJI - HUNGARY

Expect rich notes of ripe peach, exotic fruit and blossom. It has the perfect balance of honeyed sweetness and fresh acidity, making a great pairing for sweet fruit tarts, or ripe blue cheese.



[www.gigisrestaurant.co.uk](http://www.gigisrestaurant.co.uk)