festive MENU

Buon Natale from Gigi's

2 COURSES
£39.95

3 COURSES
£46.95

ANTIPASTI

Vellutata di Zucca
Roasted butternut squash soup, mascarpone, crisp sage and toasted pumpkin seeds

Terrina di Salmone
Smoked salmon terrine, cucumber, dill crème fraîche, capers and toasted crostini

Capesante, Cavolfiore e Mela
Pan-seared scallops, cauliflower purée, black pudding crumb, bacon jam and pickled apple

Crocchetta di Manzo e Haggis
Braised beef and haggis croquette, truffled potato purée and whisky jus

Bruschetta d'Inverno
Whipped ricotta, caramelised pear, toasted hazelnuts, truffle honey and aged balsamic

PIATTI PRINCIPALI

Roulade di Tacchino
Bacon-wrapped turkey roulade, sage and onion stuffing, roast potatoes, winter vegetables, pigs in blankets, cranberry sauce and rich turkey jus

Brasato di Manzo al Barolo
Slow-braised beef shin, chive and herb-butter mash, glazed winter roots, crispy shallots and Barolo jus

Branzino al Prosecco
Pan-seared sea bass, saffron potatoes, winter greens, Prosecco beurre blanc and lemon oil

Pizza a Scelta
Your choice of pizza from our à la carte menu

Pappardelle ai Funghi e Tartufo
Wild mushrooms, cream, white wine, truffle, parmesan shavings and crisp sage

DOLCE

Crumble di Mele e More
Warm apple and bramble crumble, a touch of cinnamon, served with vanilla ice cream or custard

Crostata al Cioccolato
Dark chocolate tart, salted caramel, white Raffaello chocolate and vanilla ice cream

Tortino Caramello
Warm sticky toffee pudding, rich butterscotch sauce and vanilla ice cream

Cheesecake delle Feste
Our homemade festive cheesecake with a seasonal finish

Affogato all'Amaretto
Vanilla ice cream, espresso, Amaretto and almond biscotti

From our family to yours, we wish you a Christmas filled with great food, good company and plenty of amore.

Thank you for sharing another wonderful year with us.

Buon Natale, from all the team at Gigi's.

ALLERGIES & INTOLERANCES
Please inform a member of our team of any food allergy, intolerance or coeliac disease before ordering. Some dishes can be prepared using ingredients that do not contain gluten. However, gluten and other allergens are handled in our kitchen and shared preparation areas and equipment are used. We therefore cannot guarantee the complete absence of gluten or other allergens, and cross-contact may occur. Our team can provide full allergen information and advise on the suitability of individual dishes.