

VITTORIA

CHRISTMAS PARTY MENU 2021



£42.95 PER PER-
10% SERVICE CHARGE

AMUSE BOUCHE

STARTERS

JERSEY SCALLOPS
PAN SEARED JERSEY SCALLOPS,
FENNEL SALAD, SET CAULIFLOWER CREAM, COMPRESSED APPLE.

TEMPURA PRAWNS
CRISPY PRAWN IN A TEMPURA BATTER
WITH JAPANESE MAYO, ROCKET LEAVES, CAVIAR.

CHICKEN TIKKA
FENUGREEK INFUSED CHICKEN TIKKA,
KACHUMBER SALSA, MINT CHUTNEY

TANDOORI ALOO (V)
SESAME COATED STUFFED TANDOORI ALOO,
PEA & MINT SPICY SAMOSA, TAMARIND CHUNDA.

CARPACCIO TATAKI
WAFER THIN SEARED SLICES OF WAGYU BEEF, RADISH, SPRING ONION & CAVIAR
WITH A LIGHT PONZU SAUCE

SUSHI
URA-MAKI SPICY TUNA SUSHI ROLL (SIX PIECES)

MAINS

GRILLED RIBEYE STEAK,
FIELD MUSHROOM, VINE TOMATOES OR MEDLEY OF VEGETABLE, HAND CUT CHIP-
SOR BABY POTATOES, PEPPERCORN SAUCE OR STILTON CHEESE SAUCE.

TURKEY PAUPIETTE
TURKEY WITH SAUSAGE MEAT & CRANBERRY STUFFING, ROASTED ROOT VEGETA-
BLES & CASSIA BARK JUS

SEA BREAM
TEPPANYAKI STYLE FILLET OF SEA BREAM
WITH SAUTEED POTATOES, CRISPY KALE & SAFFRON CREAM SAUCE

TANDOORI CHICKEN TIKKA
COOKED IN CASHEW NUT GRAVY, GARLIC CHILLI NAAN & SPICED WINTER VEG.

SUSHI
CRISPY FUTO MAKI SALMON AVOCADO (6 PIECES & NIGIRI CHEF'S CHOICE 3
PIECES

PANEER KOFTA (V)
PANEER KOFTA IN TOMATO & ONION KORMA CURRY, GRILLED BABY AUBERGINE,
BUTTER NAAN.

DESSERTS

PANNA COTTA
ASSIETTE TRIO, HAZELNUT CHOUX, CHILLI SESAME GIANDUJA PYRAMID,
CHAI PANNA COTTA

DELICE
WHITE & DARK CHOCOLATE WITH BROWNIE BASE

PASSIONFRUIT CHEESECAKE
WITH CHANTILLY AND FRESH RASPBERRY

BAILEYS CHOCOLATE MOUSSE

CHRISTMAS PUDDING

SELECTION OF CHEESES
, CHUTNEY, GRAPES, CELERY AND CRACKERS