



**SPAGHETTI
TREE
SUTTON**

Christmas Day Menu

To Start

Arancini Fritti

Authentic Sicilian deep-fried arancini balls filled with bolognese ragu, peas and mozzarella, served on a rich arrabbiata sauce and finished with aromatic fresh pesto.

Bruschetta al Formaggio di Capra al Forno (V)

Creamy goat's cheese on bruschetta, topped with caramelised red onion and drizzled with a balsamic glaze dressing.

Gamberi Tigre Scintillanti e Chorizo

Succulent tiger prawns and smoky chorizo sizzling in garlic and olive oil, served with toasted ciabatta.

Funghi Ripieni di Carne

Delectable mince meat and spinach-stuffed mushrooms with melted mozzarella, nestled in a flavoursome tomato sauce.

Brodo di Pollo con Tortellini

Rich and fragrant chicken broth brimming with delicate tortellini pasta and parmesan shavings.

Main Dishes

Tacchino Arrosto Ripieno

Succulent roast turkey, cooked to perfection, served with sage and onion stuffing, bacon wrapped chipolatas and accompanied by braised red cabbage, honey-glazed carrots, brussels sprouts, golden roasted potatoes, homemade Yorkshire pudding and finished with a red wine jus.

Costata di Manzo al Forno

A perfectly roasted rib of beef sliced and ready to be savoured. Served with sage and onion stuffing, bacon wrapped chipolatas and accompanied by braised red cabbage, honey-glazed carrots, brussels sprouts, golden roasted potatoes, homemade Yorkshire pudding and finished with a red wine jus.

Maiale Arrosto con Croccante

Succulent roasted pork, with irresistible crispy crackling, served with sage and onion stuffing, bacon wrapped chipolatas braised red cabbage, honey-glazed carrots, brussels sprouts, golden roasted potatoes, homemade Yorkshire pudding and finished with a red wine jus.

Filetto di Branzino alla Padella

Delicately pan-fried sea bass fillet, marrying roasted garlic, white wine and cherry tomatoes on a bed of baby spinach and accompanied by crushed new potatoes.

Pasta Dishes

Tortellini Ripieni di Aragosta

Lobster-filled tortellini, enveloped in a velvety brandy cream and tomato sauce, offering an extraordinary taste experience.

Vegetarian Dish

Your selection from our à la carte menu



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Decadent Desserts

Christmas Pudding

A traditional Christmas pudding, served with a rich brandy sauce that makes it an unforgettable Christmas finale.

Panettone Bread and Butter Pudding

A mouth-watering, bread and butter pudding made with Panettone, served warm and accompanied by a scoop of vanilla pod gelato.

Black Cherry Cheesecake

A heavenly cheesecake adorned with dark chocolate swirls and crowned with sumptuous black cherries.

Chocolate Brownie

Decadent chocolate brownie served with vanilla pod gelato for a sweetly delicious finishing touch.

£65 per person

3 courses

Pre - Order Required

From Danny and the whole team at the Spaghetti Tree
we wish you a very Merry Christmas

10% service charge not included