



**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.

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*£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