



Al Porto

CHRISTMAS MENU
2019

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3 Courses £49.95

STARTERS

Pheasant Soup

Served with Julienne vegetables and quails egg.

Pigeon Breast

Pan fried pigeon breast served with golden beetroot fondant, raspberry and beetroot mousse, crispy pancetta and mascarpone cream.

Tuna Tartare

Served with cucumber cigar, salmon roe caviar and lime lemon gel.

Goat Cheese Log

Wrapped in carrots served with butternut squash and carrot puree, black biscuit crumbs, apple and olive oil dressing, basil oil and roasted crushed almonds.

MAINS

Venison

Wrapped in venison pate, covered with guinea fowl and pan fried in goose fat, and venison mosaic served with a carrot and orange cigar, venison and port jus, truffle mash potato, grilled king oyster mushroom and white truffle oil.

Pheasant Breast

Wrapped in pancetta, pan seared served with parsnip puree, cinnamon and winterberry salsa, rabbit croquet, rabbit jus and confit pheasant leg.

Monkfish

Pan fried, served with coconut and cauliflower puree, coconut snow, wilted baby spinach and roasted cauliflower.

Spinach & Ricotta Ravioli

Served with sundried tomato coulis, basil oil, toasted hazelnut and pan fried wild mushrooms.

DESSERTS

Tiramisu

Bread & Butter Pudding with Panettone

Christmas Pudding with Brandy Sauce