

Sapori

christmas 2019

www.sapori-restaurant.co.uk



Christmas Lunch & Early Evening Menu

(available from 19th Nov)

2 courses £17.50 3 courses £20.00

LUNCH: Tuesday - Saturday EARLY EVENING: Tuesday - Friday until 6.30pm

ANTIPASTI STARTERS

Zuppa del giorno (V)

Homemade soup, sourdough bread

Salmone affumicato, cetrioli, barbabietola in agrodolce e crème fraiche al rafano

Homesmoked Scottish salmon served with cucumber, pickled beetroots and horseradish crème fraiche

Parfait di fegatini di pollo, chutney di cipolla e pan brioche al pepe nero

Chicken liver parfait served with red onions and black pepper pan brioche

Arancini di risotto allo zafferano, salsa al parmigiano, pomodori ed olio agli spinaci (V)

Deep fried saffron rice ball, parmesan sauce, confit cherry tomatoes, spinach oil

PIATTI DI MEZZO MAIN COURSES

La lasagna classica emiliana

Fresh egg pasta layered with bolognaise, béchamel sauce, mozzarella and parmesan cheese, finished in the oven

Rigatoni con melanzane, pomodori e mozzarella (V)

Rigatoni pasta with aubergine sautéed in EVOO, garlic, chili and tomato, finished with mozzarella and parmesan

Pollo con funghi e pancetta

Pan-fried chicken breast served with mushrooms, pancetta and chicken jus

Spigola con broccoli e patate

Pan-fried sea bass served with sautéed broccoli and new potato on broccoli purée

Guancia di manzo, purea di pastinaca, carote

Slow cooked beef cheek in red wine, parsnips purée, chanteney carrots

Caprino alle erbe robuste in pasta filo con peperonata, melanzane affumicate e pesto

Baked goat cheese in phyllo pastry with marinated peppers, smoked aubergine and basil pesto

Side dishes to be ordered separately if required

DOLCI DESSERTS

All of our desserts are made in house, including our gelato and sorbet

Tiramisù

Classic tiramisù

Cheesecake al cioccolato bianco con sorbetto ai frutti di bosco

White chocolate cheese cake served with winter berries sorbet

Gelato alla cannella con frutta secca sabbata

Cinnamon gelato served with dried nuts sable

Pannacotta con sorbetto al frutto della passione, gelé al mango

Vanilla pannacotta served with passion fruit sorbet and mango jelly

Our food is cooked to order so please notify your server of any food allergies.
Our pasta is served 'al dente' - with bite. If you would like your pasta cooked for longer,
please ask when ordering. Gluten free pasta is available upon request.

Christmas Set Menu £35.00

(available from 19th Nov)

ANTIPASTI STARTERS

Zuppa di porri e patate (V)

Leek and potato soup served with homemade sourdough bread

Piccione in crosta di mandorle, porri e mayonnaise al ribes

Pan-fried wood pigeon breast in Sicilian almond crust, roasted leeks, red currant mayonnaise and star anise jus

Tartelletta caprese (V)

Tomato, burrata and basil pesto tartlet

Gamberi con crema di peperoni e marinati, polvere di olive e pesto di melanzane affumicate

Pan-fried Argentina tiger prawns with peppers, black olives dust and smoked aubergine pesto

PIATTI DI MEZZO MAIN COURSES

Ravioli caprese (V)

Homemade ravioli filled with ricotta, caciotta, parmesan and marjoram, sautéed in olive oil, garlic, basil and baby S.Marzano tomatoes

Pollo con verdure e frutta invernali

Pan-fried corn fed chicken breast served with chestnut, carrots, apple, parsnips and pear on roasted parsnips purée

Amatriciana di halibut

Pan-fried halibut served with Amatriciana sauce, crispy pancetta, pickled onions and confit tomato

Filetto di manzo con patate dolci, funghi e tartufo

Pan-fried British fillet steak with sweet potato purée, wild mushrooms, black truffle and red wine (£5 supplement)

DOLCI DESSERTS

Tiramisù

Classic tiramisù

Crème brûlée alla vaniglia con sorbetto alle amarene e cioccolato bianco

Madagascar vanilla crème brûlée served with amarene cherries and white chocolate sorbet

Gelato al cocco con ananas caramellata e rum

Coconut gelato served with caramelised pineapple and rum

Selezione di formaggi con uva, sedano e chutney

Italian cheese board served with chutney, homemade sourdough bread and biscuits (£2 supplement)

The Christmas menu cannot be mixed with the A la Carte menu when dining at the same table.
For Christmas Parties a non-refundable deposit of £10.00 per person is taken when booking.
Food pre-order must be received at least four days in advance of your booking.
A discretionary 10% service charge will be added to tables of 6 or more people.

Christmas Day Menu £85

(25th December, 12pm - 4pm)

ANTIPASTI STARTERS

Zuppa di pomodoro, basilico e mascarpone (V)

Tomato, basil and mascarpone soup served with sourdough bread

Ravioli di crema di broccoli, con gamberi e salsa allo zafferano

Homemade ravioli filled with broccoli and served with Argentina tiger prawns, saffron and cream sauce

Tartelletta di funghi selvatici e caprino (V)

Wild mushrooms and goat cheese tartlet

Agnello croccante, olio al basilico, yogurt alla menta, torpedino confit, chutney di cipolla e salsa pizzaiola

36 hours sous vide leg of lamb then pan fried in panko bread, basil oil, mint yogurt, red onions chutney, pizzaiola sauce

PIATTI DI MEZZO MAIN COURSES

Arrosto di tacchino

Roast turkey crown, sage, red onions and orange stuffing, bacon wrapped sausage, rosemary roast potatoes, cranberry sauce

Salmone in crosta di lime, limone e zenzero, salsa al prezzemolo e crema di patate

Oven roasted Scottish salmon in lemon, lime, and ginger crust, parsley sauce and potato parmentier

Guancia di manzo con purea di patate dolci, pastinaca, pere e tartufo

Slow cooked beef cheek, sweet potato purée, parsnips, pear and black truffle

Lasagna di parmigiana di melanzane (V)

Vegetarian lasagna with tomato, aubergine, mozzarella, parmesan and basil

- Mint and pineapple sorbet -

DOLCI DESSERTS

Classico dolce natalizio inglese con salsa all'Armagnac

Christmas pudding served with Armagnac sauce

Crème brûlée all'anice, sorbetto all'arancia

Star anise crème brûlée, orange sorbet

Semifreddo alla nocciola e frangelico, cremoso al cioccolato e frutto della passione

Hazelnut and frangelico parfait, dark chocolate cremeux, passion fruit

La mela

Bramley apple and cinnamon mousse, crème anglaise

Selezione di formaggi con uva, sedano e mostarda di pere

Continental cheese board served with a pear chutney, homemade bread and biscuits

- Coffee and mince pie -

- Limoncello or Sambuca -

A non-refundable deposit of £42.50 per person is taken when booking. Children Menu £40. Pre-order is required by the 14th December.