



OSTERIA
— WINE • FOOD • COCKTAILS —

CHRISTMAS MENU

**FESTIVE THREE COURSE MENU WITH A GLASS OF PROSECCO OR
APERITIVO MEZZO E MEZZO 39.75**

STARTERS

PUMPKIN SOUP, TOASTED PUMPKIN SEEDS (V, VE)

BURRATA, SHAVED CHESTNUTS, POMEGRANATE, WINTER LEAVES (V)

RADICCHIO, POACHED PEARS, GORGONZOLA, WALNUTS (V)

MAIN COURSES

SLOW COOKED SHIN OF BEEF, SOFT POLENTA, GRILLED ONIONS

SALT BAKED SEA BASS, ROASTED SQUASH, SEA GREENS

**COURGETTE SPAGHETTI, SUNDRIED TOMATOES, ROCKET PESTO, PINE
NUTS (V, VE)**

SIDES TO SHARE

SELECTION OF GREENS AND ROASTED POTATOES

PUDDINGS

WARM PEAR AND ALMOND TART, SPICED GELATO (V)

VANILLA PANNA COTTA, CLEMENTINES (V, VEO)

**OSTERIA SIGNATURE SORBETS (V, VEO)
(PROSECCO, NEGRONI, APEROL SPRITZ)**

V = VEGETARIAN | VE = VEGAN | VEO = VEGAN OPTION

**DEPOSIT OF £15.00 PER PERSON IS PAYABLE AT THE TIME OF BOOKING BY CREDIT OR DEBIT CARD
TO SECURE THE RESERVATION. PRICE INCLUDES 3-COURSE FESTIVE MENU WITH A DRINK AND
FESTIVE DECORATION.**