

# CHRISTMAS MENU

£42 PER PERSON PRE BOOK ONLY

## STARTER

Pork, mushroom & chestnut terrine. GF, N

or  
Homemade duck prosciutto with fig jelly, preserved apple, crispy celery & cranberries. GF

or  
Vermouth sous vide beetroot with fennel, figs & toasted pistachios. VG, GF, N

or  
Goats cheese, honey & red pepper roulade with roasted kabocha squash mousse. VG, GF

or  
Beetroot & salmon gravadlax with lime purée and a creamy mustard sauce. GF

or  
Crab cake/croquettes with fennel, radish & watercress and lemon-saffron aioli.

or  
Seared scallops with black pudding, peas and crispy pancetta. GF. £3 supplement.

## MAIN COURSE

Risotto with mixed wild mushrooms & black truffle butter. VG, GF, M

or  
Chestnut ravioli in a sage browned butter, with rocket and parmesan. VG, N

or  
Potato gnocchi sorrentina in a light, creamy tomato & basil sauce, au gratin with mozzarella & parmesan cheese. VG

or  
Monkfish wrapped in pancetta, served with a roasted pepper & tomato coulis and ratatouille. GF

or  
Grilled halibut with a lemon & caper sauce and sautéed spinach. GF

or  
Traditional roast turkey, chipolata sausages, sage & onion stuffing and Yorkshire pudding. GFO

or  
Honey glazed pork medallion with mustard mash and tender broccoli. GF

or  
Beef fillet mignon with Stilton butter, mushroom sauce and rice timbale. GF, M. £6 supplement.

(All served with roast potatoes and sautéed vegetables)

**All parties must pre order food in advance**

## DESSERT

Selection of mini desserts.

Tiramisu mille feuille. N

Hazelnut and vanilla cheesecake. N

Chocolate mousse gateau with white chocolate ganache and raspberries.

or  
Lemon, raspberry and orange sorbets. GF

or  
Cheeseboard with chutney, fruit and biscuits. GFO.  
£3 supplement

**GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN**

**C = Contains CRUSTACEANS**

**VO = Vegan option - N = Contains NUTS - M = Contains Mushrooms**

*At AL MOLO we pay great care & attention to allergies & intolerances.*

*Kindly inform our staff if you have any special dietary requirements.*

*Tables of 5 or more people a discretionary 12.5% Service Charge will be added to your bill.*