

BROADWAY CASINO

The Restaurant

Christmas Menu

Starters

Rollo Di Salmone Con Gamberetti E Formaggio
Rolled salmon with shrimp and soft cheese.

Melanzane
Eggplant stuffed with garden vegetables (V).

Pâté Fiorentina
Duck pâté with raisins on toasted homemade bread.

Cotechino
Italian sausage with bacon in a velvety Barolo wine sauce, on a bed of Italian polenta.

Soup
Creamy seasonal vegetable soup (V).

Mains

Stinco Di Agnello
Shank of lamb on a bed of puréed potatoes with melted cheese and cranberries.

Traditional Turkey – Hand Carved
Served with sage and onion stuffing, pigs in blankets and cranberry sauce.

Spigola Alla Trapanese
Sicilian style sea bass rolled and baked with an eggplant Sicilian style.

Cannelloni (V)
Pasta tubes, filled with Ricotta cheese and spinach.

Desserts

Traditional Christmas Pudding
In a brandy sauce.

Torta Nocciola
Alternating layers of hazelnut cake, hazelnut and chocolate cream, topped with praline hazelnuts.

Cassata Ice Cream
Famous Italian ice cream from Sicily, served with Marsala wine and amaretto biscuit.

Filter Coffee & Mince Pie

£25
or
£35
for the
Christmas Ace
Experience

***FOOD INTOLERANCES AND ALLERGENS**

Some of our dishes may contain allergens. If you suffer from any intolerances or allergies please ask for the Manager or Head Chef prior to ordering

FOR BOOKINGS AND RESERVATIONS EMAIL - enquiries@broadwaycasino.co.uk

www.broadwaycasino.co.uk

18+ | WWW.DRINKAWARE.CO.UK | WWW.GAMBLEAWARE.CO.UK

BROADWAY CASINO

The Restaurant

**LIVE
ENTERTAINMENT!**

New Year's Eve Menu

Prosecco cocktail with Fabri Maraschino cherries on arrival

Starters

Il Gigante

Giant prawns coated in a light batter served with tartare sauce.

Salmone in Rullino

Rolled smoked salmon filled with soft cheese, fennel and pomegranate seeds.

Pomodoro in Borsa

Beef tomato stuffed with marinated mediterranean vegetables.

Crostino Dell'Allevatore

Chicken liver in red wine served with crusty bread and sweet coleslaw.

Anatra Delicata

Duck liver pâté in a warm orange sauce with toasted homemade bread.

Sgroppino

Lemon sorbet and Prosecco flute to cleanse the palette.

Main Course

Fillet of Beef

Beef fillet and shrimp, wrapped in filo pastry accompanied by chef's Béarnaise sauce.

Pollo Dama Bianca

Chicken breast in Cognac sauce with wild mushrooms and cravettes.

Halibut

Grilled halibut in a pomegranate sauce.

Monk Fish

Monk fish wrapped in Parma ham and marnier sauce.

Tagliolini Missoni

Homemade multi-coloured pasta in a light brandy sauce with shaves of black truffle from Alba.

Deserts

Torta Amaretto

Amaretto soaked sponge cake with amaretto Chantilly cream, chopped amarettos nut.

Lemon Cheesecake

A traditional biscuit base with lemon zest and marscapone cheese topping.

Cassata Ice Cream

Famous Italian ice cream from Sicily, served with Marsala wine and amaretto biscuit.

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£30
per head

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