



RØSSO

CHRISTMAS 2019

BOOK NOW
CALL US ON 0161 832 1400

All table allocations for 2 hours / Parties of 7+ people required to dine from festive menu / Pre-Orders of food required 2 weeks prior to reservations (Monday-Thursday) 13+ people / Pre-Orders of food required 2 weeks prior to reservations (Friday & Saturday) 7+ people / Deposits required for all parties 7+ people / Deposits required for all reservations Fridays & Saturdays.

CHRISTMAS LUNCH £25

Goup Bookings Available at: 12:00pm & 2:30pm

STARTER

ZUPPA DI PEPERONI E POMODORI (V)

Roasted red pepper & vine tomato soup with polenta crisps & goat's curd

POLPETTE DI PROSCIUTTO AFFUMICATO

Smoked ham & cranberry deep fried meatballs with blue cheese dressing & house piccalilli

TROTA IN VASETTO

Potted trout & brown shrimp with mace butter, watercress & ciabatta crackers

TARTINA DI SCALOGNO AL BALSAMICO (V)

Roasted shallot & aged balsamic tart, old Winchester cheese & pea shoots

SALSICCIA IN PASTA SFOGLIA

Turkey sausage roll baked in puff pastry with homemade brown sauce

MAIN

TACCHINO IN STILE ROSSO

Turkey escalope, chestnut & cranberry turkey meat ball, pancetta wrapped chipolata with a redcurrant gravy

ARROSTO DI MAIALE

Slow roasted loin of Gloucestershire old spot, crackling, burnt apple sauce & mulled cider gravy

POLLO ARROSTO

Roasted corn-fed chicken breast with a green olive & sun blushed tomato pesto

MERLUZZO GRIGLIATO

Roasted cod with a black garlic crumb, braised lettuce & peas, cream & oregano oil

WELLINGTON VEGANO (Vg)

Wild mushroom and roasted squash Wellington with orange and fennel glazed carrots & gravy

DESSERT

ALBERO NATALIZIO CON CIOCCOLATO ARANCIE E NOCCIOLE

Chocolate, orange & hazelnut Christmas tree



Vegetarian



Vegan

CHRISTMAS DINNER £40

Goup Bookings Available at: 5:00pm, 7:00pm & 9:30pm

STARTER

ZUPPA DI PEPERONI E POMODORI (V)

Roasted red pepper & vine tomato soup, polenta crisps and goat's curd

GNOCCHI FRITTI CON PESTO DI FUNGHI E RUCOLA (Vg)

Wild mushroom and rocket pesto fried potato gnocchi

PROSCIUTTO DI CERVO IN STILE ROSSO

Rosso's own Christmas spiced venison prosciutto, served with a plum and sloe gin chutney and sourdough toast

PATÉ DI POLLO CON TARTUFO E MASCARPONE

Black truffle & mascarpone chicken liver parfait, ciabatta crackers

TARTINA DO SCALOGNO AL BALSAMICO (V)

Roasted shallot & aged balsamic tart, old Winchester cheese and pea shoots

INSALATA DI GAMBERI E IPPOGLOSSO AFFUMICATO

King prawn & smoked halibut salad with cucumber, sorrel and rye crackers

MAIN

FILETTO DI MANZO AI PORCINI

Fillet steak with a porcini & blue cheese croquette

BRANZINO CON CODE DI SCAMPI

Sea bass fillets, langoustine tails and fennel pollen emulsion

POLLO ARROSTO

Roasted corn-fed chicken breast with a green olive & sun blushed tomato pesto

TAGLIATELLE AL RAGÙ DI CINGHIALE

Hand chopped tagliatelle with a wild boar ragù topped with chestnut pangrattato

TACCHINO IN STILE ROSSO

Turkey escalope, chestnut and cranberry turkey meat ball, pancetta wrapped chipolata with a redcurrant gravy

WELLINGTON VEGANO (Vg)

Wild mushroom and roasted squash Wellington with orange and fennel glazed carrots and gravy

DESSERT

ALBERO NATALIZIO CON CIOCCOLATO ARANCIE E NOCCIOLE

Chocolate, orange & hazelnut Christmas tree



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