

Terra Mia

CHRISTMAS MENU

3 Course Set Menu £74.95pp

£10 deposit per person will be required to secure the booking.

Glass of Prosecco on arrival

STARTERS

ZUPPA DI PATATE E PORRO ✓

Leek and potato soup with pancetta croutons and served with toasted bread.

GAMBERONI E SCALLOPS AL ZAFFERANO

King prawns and scallops, garlic, butter, white wine, cream, zafferano and chilli.

ANTIPASTO MISTO

A selection of Italian cured meats.

RAVIOLI DI ZUCCA ✓

Pumpkin ravioli served with cherry tomatoes, sage and butter.

INSALATA DI SALMONE E AVOCADO

Layers of avocado topped with smoked salmon and salad dressing.

BURRATA, PROSCIUTTO CRUDO E PESCA

A whole creamy burrata dressed with extra virgin olive oil, paired with Parma ham and sweet nectarine.



ITEMS FROM THE À LA CARTE MENU CAN BE CHOSEN FOR AN ADDITIONAL CHARGE.
DAIRY FREE AND GLUTEN FREE OPTIONS AVAILABLE. PLEASE SPEAK TO OUR STAFF FOR MORE INFORMATION.



Terra Mia

CHRISTMAS DAY MENU

— MAIN COURSE —

TACCHINO ARROSTO

Traditional roast turkey with all the trimmings.

RISOTTO VERDE V Vg GF

Arborio rice, courgettes, asparagus, peas and spinach.

AGNELLO TOSCANO

Rack of lamb with dauphinoise in a rosemary and red wine and chilli.

FILETTO AL PORTOGHESE

Fillet steak served with Parma ham, egg, roast potato, delicious porto sauce.

DOVER SOLE

Dover sole grilled with Italian pure garlic butter and lemon sauce.

— DOLCI —

TORTA AL CARAMELLO

Caramel millionaire tart Vg served with vanilla ice cream.

CHOCOLATE PROFITEROLES (EGG FREE)

Delicate pastry puffs filled with luscious cream topped with chocolate sauce.

CRÈME BRÛLÉE ALLA VANIGLIA

A silky vanilla bean custard topped with a crisp caramelised sugar crust, served with pistachio ice cream.

TIRAMISÙ

The classic Italian dessert served with vanilla ice cream.

PISTACHIO CHEESECAKE

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