



Christmas Menu 2016

Dieci @ N10 MANCHESTER STREET HOTEL

Starters

- Beef Fassona tartare Scorzone black truffle and gorgonzola D.O.P dolce fondue.
- Crusted Italian free range poached eggs ,roasted porcini mushroom and aubergines caviar quenelles
- Grilled octopus on warm marinara sauce and polenta chips.

Main Courses

- Rack of lamb crusted with chamomile bread served on lentils cream with sautéed green asparagus
- Tortelli filled with artichoke heart , wild rocket pesto, toasted pine nuts and pecorino Romano cheese
- Guazzetto with prawn, langoustines, seabass, squid, mussels, and octopus served with squid ink bread.

Desserts

- Italian Pandoro terrine, custard cream and candied orange
- White chocolat fondat, pomegranade flavoured toffee cream
- Bigne' filled with roasted pineapple and cinnamon cream.

£50 per person with a complimentary glass of Veuve Clicquot champagne

Our wine, drinks and food may contains allergens. If you have any food allergies or intolerance please let us know before ordering.